

Soups

French Onion 6

Seasonal Soup 6

Appetizers

Charcuterie Board

Local cured meat, NY state cheese, toast points, seasonal fruit chutney. Served with a mustard sauce. 15

Seared Tuna

Tuxedo sesame crusted seared tuna steak, Ponzu glaze, Napa cabbage slaw, yum yum sauce. 14

Pretzels

Served with cheese sauce and honey mustard. 8

Crab Cake

Two house-made crab cake, over a bed of greens with a sriracha lime aioli. 15

Warm Brie Cheese

Warm Brie wrapped in puff pastry served with warm bread. 12

Bruschetta

Crostini with heirloom grape tomatoes and balsamic glaze. 10

Buffalo Chicken Poutine

Shredded chicken, white gravy, buffalo sauce, local cheese curds. 10

Margherita Flat Bread

Fresh mozzarella, over a house made red sauce 10

Meat Lovers Flat Bread

Pepperoni, pancetta, capicola, over a house made red sauce. 12

White Flat Bread

Garlic spread, with carrot, onion, zucchini, yellow squash, eggplant, mozzarella, cheddar, with an arugula garnish. 10

Salads

All salads are available in half and full size options.

Add Grilled Chicken 5, Shrimp 6, Tuna 8, Steak 8

Beets and Greens

Roasted beets, spinach, arugula, and napa cabbage, red onion, balsamic vinaigrette, crumbled goat cheese. 6/12

Caesar Wedge

Wedge of romaine lettuce, house made caesar dressing, shaved parmesan, garlic and herb croutons. 6/12

Spinach Salad

Spinach, mushrooms, red onion, feta cheese, maple bacon dressing, topped with seasonal berries. 12

Farmers Garden

Artisanal mixed greens, tomato, onion, carrots, cucumber, house made Italian dressing, and croutons. 5/10

Burgers

Served on brioche bun with lettuce, tomato, and onion with french fries.

Add bacon 2

Substitute gluten free bun for 1

Cheeseburger

Choice of cheese: Cheddar, Provolone, swiss, pepper jack cheese. 14

The Huntress Burger

Seasonally available wild game burger, swiss cheese, mushrooms, demi sauce. 18

Veggie Burger

Fire roasted red peppers, house made crispy onions, tarragon cream 12

Garbage Plate Burger

Meat sauce, house made mac salad, and cheddar cheese. 16

Spring Brie's Burger

Brie stuff patty, with caramelized onions, and raspberry BBQ sauce. 16

Turkey Burger

House made turkey patty, pepper jack cheese, avocados, fried jalapeños, and chipotle aioli. 14

Surf and Turf Burger

Beef patty, with a crab cake on top, topped with a cilantro lime aioli. 18

Entrées

Braised Cauliflower

Seared cauliflower, button mushrooms, seasonal vegetables, mushroom demi puree, topped with tarragon sauce 18

Stuffed Haddock

Stuffed with crab, served over rice and vegetables. 24

Chicken Cutlet

Breaded chicken served over local greens with a citrus vinaigrette. 18

Steak

8 oz Tenderloin, served with scallop potatoes, and seasonal vegetables, topped with herbed butter. 29

Vegetable Wellington

Portobello mushrooms, yellow squash, onion, peppers, eggplant, fresh mozzarella, served on a bed of pesto cream sauce. 18

Steak Sandwich

Sliced steak, topped with peppers, onion, mushrooms, provolone, and a mushroom demi sauce. Served with French Fries. 18

Bacon Wrapped Scallops

served over whole grains and seasonal vegetables. 24

Shrimp and Scallop Risotto

Shrimp and scallops served over risotto with a white wine butter sauce. 20

Penne Vodka

Smoked vodka sauce, with seasonal vegetables. 18

Ravioli

Ask about seasonal rotating selection. 22



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