

# Appetizers



- Soups of the Night** 8.
- Baby Arugula Salad**  
with radishes, cherry tomatoes, carpaccio lemons and extra virgin olive oil 9.
- Caesar Salad**  
with herbed croutons, parmesan, pecorino romano & house-made traditional dressing 10.
- Greek Salad**  
with olives, cucumbers, tomatoes, red onions and feta, dressed with tzatziki 10.
- Grilled Sweet Italian Sausage**  
with peppers, onions & grilled crostini 8.
- Caprese Napoleon**  
with sliced tomatoes, fresh mozzarella, basil and a balsamic reduction 9.
- Beef Empanadas**  
with chipotle-lime dipping sauce 12.
- Chicken Nachos**  
with black beans, jalapenos, tomatoes, shredded cheddar and sour cream 10.

# Light Fare



- Angel Hair, Rigatoni or Linguini**  
marinara, vodka, bolognese or cacio e pepe 14.
- Bistro Beef Burger**  
with hand-cut fries or a side salad 15.  
*Add cheddar, gruyere or blue cheese +2.*
- Orecchiette Pasta**  
with Summer vegetables, lemon zest, garlic and extra virgin olive oil, topped with ricotta cheese 14.
- Marinated Pork Tacos**  
with cheddar cheese and tomato salsa in flour tortillas 13.
- Maryland-Style Crab Cake**  
served over fresh avocado salsa 15.
- Wild Mushroom and Fontina Tart**  
with a side of local greens with sherry shallot vinaigrette 13.
- Griggstown Fried Chicken**  
dark meat with coleslaw and house made ranch dipping sauce 12.
- Mussels Fra Diavolo**  
with house-made crostini 16.
- Cobb Salad**  
with organic greens, chopped egg, bacon, onions, tomato, blue cheese and house-made whole grain mustard vinaigrette 12.

→ **Pasta & Salad Additions** ←  
*grilled vegetables +3    tofu +4    chicken +4*  
*hanger steak +5    shrimp +6    salmon +7*

# Entrées

- Dry-Rubbed Sirloin Steak**  
with grilled corn salsa and boursin mashed potatoes 28.
- Cedar Plank Grilled Salmon**  
with asparagus, braised carrots and lemon maître d'hotel butter 26.
- Baked Griggstown Farm Chicken**  
with basil au jus, string beans and fresh corn 25.
- Grilled Bone-In Pork Chop**  
with red wine-peppercorn au jus, sautéed spinach and roasted Yukon gold potatoes 24.
- Grilled Sword Fish**  
with broccoli rabe, house-made potato chips and lemon-parsley & thyme coulis 27.
- Four Cheese Ravioli**  
with fresh chopped tomato, basil, garlic and extra virgin olive oil  
*half order 14. full order 23.*
- Seafood Pasta**  
with clams, shrimp and mussels in choice of red or white sauce over squid ink linguini  
*half order 17. full order 28.*
- Braised Barbecued Ribs**  
with house-made barbecue sauce and hand-cut fries 24.

*Desserts*

*Opera Torte*

*Peanut Butter & Strawberry Bouche  
with vanilla gelato*

*Lemon-Blueberry Cake  
with berry compote*

*Mini Cannoli Plate (3)*

*Vanilla Cheesecake  
with berry compote*

*Gelato or Sorbet  
(ask server for flavors)*

*All Desserts 8-*