



Appetizers

- Blackened Kielbasa** ~Accompanied by a tomato, ginger chutney and roasted garlic horseradish sauce 7.95
- Crab Cakes**~ Served with a remoulaude sauce and a tomato, corn & black bean salsa 9.95
- Corn Meal Fried Oysters**~ With a Cajun dippin' sauce 8.95
- General Tso's Calamari** ~ Crispy fried calamari tossed with a spicy Asian glaze 9.95
- Baked Brie Puffs**~ Bite sized morsels of brie wrapped in puff pastry topped with apricot & raspberry sauces 8.95
- Stuffed Mushroom Caps** ~With an herbed vegetable stuffing and topped with cheddar cheese 7.95
- Gorgonzola Garlic Bread** ~ Topped with roasted red pepper 6.95
- Carpaccio** ~ Thinly sliced raw filet of beef & baby greens drizzled with a balsamic glaze. Topped with parmigiano and served with toasted sesame baguette slices 9.95

Salads

- Tavern Salad** ~ Mixed greens with green peppers, red onion, carrots & croutons
With choice of dressing: Port Wine Raspberry Vinaigrette, Grandmother's French,
Gorgonzola Ranch or Honey Balsamic 5.95
- Roasted Beet Salad** ~ With oranges, carrots, red peppers. Finished with a warm
Gorgonzola cream & balsamic reduction 7.95
- Caesar**~ Crisp Romaine lettuce tossed with our house made Caesar dressing,
croutons and parmesan cheese. Topped with a Parmesan crisp 7.95
- Equinox Farms**~ Baby greens served with spicy candid pecans, goat cheese and pear.
Finished with a vanilla bean vinaigrette 7.95

Entrées

All entrees are served with a side salad, you may substitute and one of our specialty salads for an additional 3.50

Grilled Scottish Salmon ~ Accompanied by apples & caramelized onions, drizzled with an apple cider butter sauce. Served with rosemary mashed potato 20.95

Fresh Herb Crepe ~ Stuffed with grilled asparagus, portabella mushrooms, spinach, roasted garlic, caramelized onions, roasted peppers, goat cheese; and topped with marinara sauce 14.95

Chicken & Wild Mushroom Risotto~ Tender pieces of chicken sautéed with wild mushrooms and bacon then tossed with a parmesan risotto 15.95

Pomegranate Chicken ~ Half of a boneless chicken marinated in lemon, garlic & fresh herbs, then oven roasted and served with mashed potato, and braised red cabbage. Finished with a pomegranate demi-glace 16.95

Pork Chop and Applesauce ~ Double cut chop with a fennel and black peppercorn crust. Served spiced red cabbage, mustard mashed potatoes and homemade applesauce 18.95

Pasta Jambalaya ~ Chicken, shrimp, tasso and andouille sautéed with spinach in a spicy tomato sauce tossed with shells 18.95

Shrimp Marchase~ Shrimp, spinach and garlic in a tomato, garlic cream sauce with a touch of Marsala wine, tossed with angel hair pasta 19.95

Blackened Beef Tips ~ Served with roasted red peppers, mushrooms and spinach in a Gorgonzola cream sauce tossed with fettuccine 19.95

Marinated Bistro Tender~ Served atop potato au gratin. Finished with a red wine wild mushroom sauce & topped with onion crisps 20.95

Grilled Fillet Mignon~ a 9oz cut, topped with a scallion, blue cheese butter. Served with garlic mashed potatoes and finished with a fig, port wine demi-glace 26.95

◇**Bacon Cheddar Burger** ~ With aged cheddar cheese, apple wood smoked bacon, lettuce, tomato, red onion & mayo. Served with our hand cut fries. \$10.50

◇**Mt Tom Burger** ~ With sautéed wild mushrooms, caramelized onions and Swiss cheese. lettuce, tomato, red onion & mayo Served with our hand cut fries \$10.50

◇ This item is served ala cart

There is a plate charge of \$5.00 for shared entrees

Before placing your order please inform your server if a person in your party has a food allergy

Consuming raw or undercooked meats, shellfish or seafood may increase your risk of food borne illness