

	<u>Sparkling</u>	Class	Bottle
<b>Prosecco</b> - Mionetto, IT		12	44
	<u>White</u>		
<b>Rosé</b> - Domaine San Peyre, Cotes de Provence, FR		12	44
<b>Rosé</b> - Fleurs de Prairie , Cotes de Provence, FR		16	60
<b>Chardonnay</b> – Milbrandt Vineyards, Columbia Valley, WA		11	40
<b>Chardonnay</b> - Au Bon Climat, Santa Barbara, CA		16	60
<b>Sancerre</b> - Domaine des Grande Perrieres, Loire, FR		16	60
<b>Sauvignon Blanc</b> – Justin, Central Coast, CA		11	40
<b>Pinot Grigio</b> – Principato, IT		10	36
<b>Gavi de Gavi</b> (Cortese), Picollo, Piedmont, IT		12	44
	<u>Red</u>		
<b>Malbec</b> – Trivento, Riserva, Mendoza, AR		11	44
<b>Nebbiolo</b> – Vietti, Castiglione Falletto, IT		16	64
<b>Pinot Noir</b> – Angeline, Sonoma, CA		10	36
<b>Pinot Noir</b> – Siduri, Willamette Valley, OR		16	60
<b>Tempranillo</b> - Ramon Bilbao,Rioja, SP		12	40
<b>Cotes du Rhone</b> – Paul Autard, Rhone Valley, FR		12	44
<b>Cabernet Sauvignon</b> – Seven Falls, Wahluke Slope, Columbia, WA		12	44
<b>Cabernet Sauvignon</b> – Alexander Valley Vineyards, Sonoma, CA		16	60
	<u>Tap Beer</u>		
<b>Peeper Ale</b>   Maine Beer Co.		ME 5.5%	10
<b>Lunch American Pale Ale</b>   Maine Beer Co.		ME 7.0%	10
<b>Bells Two Hearted IPA</b>   Bells Brewing Co.		MI 7.0%	10
<b>Plain Top Pilsner</b>   Singlecut Beersmiths		NY 5.2%	10
	<u>Bottle &amp; Can Beers</u>		
<b>60 Minute IPA</b>   Dogfish Head Craft Brewery		DL 6.0%	9
<b>Briney Melon Gose</b>   Anderson Valley Brewing Company		CA 4.2%	8
<b>Allagash White</b>   Allagash Brewing Company		ME 5.1%	10
<b>Session Lager</b>   Full Sail Brewery		OR 5.1%	7
<b>Prima Pils</b>   Victory Brewing Company		PA 5.3%	7
<b>Nitro Milk Stout</b>   Left Hand Brewing Company		CO 6.0%	8
<b>Glorious  Pale Ale</b>   Lord Hobo Brewing Company		MA 6.5%	15
<b>Modelo Especial</b>   GrupoModelo		MEX 4.4%	7
<b>Delirium Tremens</b>   Brouwerij Huyghe		BE 8.5%	15
<b>Ginger/Lemon Cider “The Dirty Mayor”</b>   Citizen Cider		VT 6.9%	12
<b>Belgian Strong Ale “Pineapple Bling”</b>   Pipeworks Brewing Co.		IL 10.5%	18

**Express Lunch - 2 Course 19 or 3 Course 24**

Tuscan Kale and White Bean Soup, Andouille Sausage, Herb Croutons

Hearts of Romaine, Caesar Dressing, Croutons

House Salad, Aged Sherry Vinaigrette, Cucumber, Tomato, Carrot

Crispy Cauliflower, Romesco Sauce, Parmesan

Shishito Peppers a La Plancha, Charred Scallion Vinaigrette, Cilantro and Lime

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Steamed PEI Mussels, Herb Salsa Verde, White Wine, Grilled Bread

Trio of Middle Eastern Dips, Falafel, Cucumber, Warm Pita

EastEnd Eggplant Parmesan

Grilled cheese with cheddar, mozzarella and parmesan

Cavatelli, Wild Mushrooms, Black Truffle Puree, Grana Padano

Pork Milanese, Arugula, Cherry Tomato, Red Onion, Mozzarella, Lemon Vinaigrette

Tacos | Grilled Skirt Steak or Crispy Cod, Rice and Beans, Pico de Gallo 24

Egg White Frittata, Seasonal Vegetables, Goat Cheese

Grilled Chicken Paillard, Arugula Salad, Tomatoes, Charred Lemon

Spa Salad with Grilled Chicken, Chick Peas, Avocado, Edamame, Yogurt Herb Dressing

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Honey Cheesecake, Blueberry Compote, Shortbread Crumble

German Chocolate Cake Brownie, Pecans, Coconut, Vanilla Gelato

Vanilla Crème Brûlée

A p p e t i z e r

E n t r e e

D e s s e r t