



HAPPY HOUR
 Monday–Friday
 4pm-7pm | Bar only

1/2 Price Apps & Flatbreads
 Draft Beer 4
 Draft Wine 5
 Specialty Cocktails 8

DINNER

By Chef Edgar Melendez

STARTERS

New England Clam Chowder 9
 Served with Oyster Crackers

Tomato Bisque 9
 Served with Pesto Croutons

Charcuterie Board 19
 Chef Selection of Cheeses | Cured Meats
 Roasted Vegetables

Cheese Board 16
 Chef Selection of Cheeses | Dried Figs

Honey - Sriracha Wings 14
 Served with Choice of Bleu Cheese or Ranch Dressing

Calamari Frito 12
 Served with Spicy Tomato Sauce

Truffle Fries 8
 Topped with Parmesan and Garlic Truffle Oil

Classic Hummus 9
 Served with Grilled Pita Bread and Olives

Lemony Brussels Sprouts 12
 Bacon | Lemon Zest

Spinach & Artichoke Dip 12
 Served with Flash-fried Wheat Pita Chips

Pei Mussels 3 Ways 16
 Served with Garlic Bread

Curried Butternut Squash | Leeks | Curry Sauce

Saffron Tomatoes | Basil | Serrano Jamón
 White Wine Saffron Cream Sauce

Smokey Tomatoes | Chives | Red Chili Flakes
 Hickory Butter | Garlic Butter Sauce

SIGNATURE SALADS

Caesar Salad 10
 Hearts of Romaine | Croutons | Hard Boiled Egg
 House Made Caser Dressing
 Add Chicken | Steak | Salmon | Shrimp 6

ENTREES

Grilled Salmon 25
 Couscous | Brussels Sprouts | Saffron Broth

Braised Short Rib 28
 Garlic Mashed Potatoes | Swiss Chard
 Mushroom Sauce

Maple Leaf Farm Duck Breast 24
 Peewee Potatoes | Swiss Chard | Teriyaki Glaze

Crab Cake 33
 House Cut Fries | Signature Coleslaw
 Cocktail Sauce

Shrimp & Lobster Risotto 33
 Asparagus | Mushroom | Creamy Risotto

HOUSE MADE THIN CRUST FLATBREADS

Margherita 14
 Roasted Tomato Sauce | Basil
 Buffalo Mozzarella

Diavola 15
 Mozzarella | Crushed Tomatoes
 Soprasseta | Chili Flakes

Mushroom 14
 Truffle Oil | Diced Tomato | Basil
 Mozzarella | Arugula

Di Mare 16
 Spicy Garlic Pesto | Lobster | Shrimp
 Spinach | Red Onions | Granna Pad

All ingredients are locally sourced when possible.
 A gratuity of 18% may be added to parties of 6 or more.
 Consuming raw or undercooked items may increase your risk of foodborne illness.

WINE | BEER | COCKTAILS



WHITE WINE

	GL	BT
Moscato d'Asti <i>Ruffino</i>	10	45
Sauvignon Blanc <i>Villa Maria Private Bin New Zealand</i> Acidic with aromas of tropical fruit & lemongrass.	12	52
Sauvignon Blanc <i>The Hess Collection California</i> Grassy tones on the nose, with plenty of citrus and tropical fruit flavors alongside a crisp, bright freshness.	10	40
Pinot Grigio <i>Bertani Italy</i> Velvety with intense flavors of apple & figs.	10	42
Chardonnay <i>Chateau St Jean California</i> Pleasing aromas of pear, mango, and clove along with a hint of vanilla mingle on the nose.	9	40
Riesling <i>A to Z Wineworks Oregon</i> Clean with notes of tangerine & ginger.	10	42
Chardonnay <i>MERF Washington</i> Aromas of apple with a smooth, rich oak finish.	12	56
Chardonnay <i>The Hess Collection: Napa California</i> Crisp and clean, aromatic musqué, flavors of apple white pear and a slight touch of tropical fruits, aromas of honeysuckle.	12	56
Chardonnay <i>The Hess Collection: Panthera California</i> Delicious flavors of peach, white pear, and grilled pineapple.	70	
Chardonnay <i>The Hess Collection: Mount Veeder California</i> Aromas of white peach and lychee with floral notes of jasmine and honeysuckle.	90	

SPARKLING & ROSÉ

	GL	BT
Prosecco <i>Ruffino</i>	12	50
Cava Brut <i>Poema</i>	10	45
Rose <i>Segura Viudas</i>	9	40
Rose <i>Joel Gott</i>	12	48
Rose <i>A by Acacia</i>	9	40

BEER

Troegs "Perpetual" IPA <i>Harrisonburg, PA</i>	8
Kona "Longboard" Lager <i>Kailua Kona, HI</i>	8
B.M.B "Dark Hollow" Stout <i>Afton, VA</i>	9
Miller Light <i>Milwaukee, WI</i>	6
Bud Light 16 oz. <i>St. Louis, MO</i>	6
Budweiser 16 oz. <i>St. Louis, MO</i>	6
Amstel Light <i>Amsterdam</i>	7
Samuel Adams Boston Lager <i>Boston, MA</i>	6
Heineken <i>Amsterdam</i>	7
Corona Extra <i>Mexico</i>	7

RED WINES

	GL	BT
Cabernet Sauvignon <i>Tom Gore California</i> Oak aged, fruit-forward with notes of currant.	10	45
Merlot <i>Charles & Charles Washington</i> Oak aged, fruit-forward with notes of currant.	10	55
Pinot Noir <i>Z Alexander Brown California</i> Aromas of black cherry, vanilla and toasty oak finish. Fresh and silky with notes of licorice and spice.	12	46
Sangiovesse <i>Cecchi Italy</i> Crisp & Delicate Fruity Aromas.	12	50
Malbec <i>Ruta 22 Argentina</i> Aromas of blackberry, licorice, and lots of dense spice.	9	40
Pinot Noir <i>Elysian Springs Australia</i> Aromas of cranberry sorbet, eucalyptus, almond cookies, watermelon with a satiny, crisp, fruity medium body.	10	40
Merlot <i>Decoy California</i> Aromas of plum, cedar, and notes of baking spice.	12	55
Cabernet Sauvignon <i>Hess Collection: Allomi California</i> Distinct notes of vanilla and oak spice with classic red fruit flavors set off by currant and blackberry.	18	70
Red Blend <i>The Hess Collection: Lion Tamer California</i> A blend of 40% Malbec, 27% Zinfandel, 21% Petite Sirah, 8% Cabernet Sauvignon and smaller amounts of Mourvèdre, Petit Verdot and Merlot.	70	
Cabernet Sauvignon <i>Hess Collection Lion Tamer California</i> Plush in texture with heady aromas of blackberries, black cherries, and notes of freshly ground coffee.	70	

SPECIALTY COCKTAILS

12

Beacon Bourbon Blueberry Mojito
Makers Mark | Mint Leaves | Lime Juice
Blueberry Syrup | Ginger Beer

Pomegranate Ginger Martini
Ketel One | Pomegranate Liqueur | Elderflower
Lemon Juice | White Cranberry Juice

Pink Lavender
Campari | Sake Wine | Lavender Bitters
Lemon Juice | Sparkling Wine

Ruby Red Peach Fizz
Bacardi Black | Grand Marnier | Peach Syrup
Ruby Red Grapefruit Juice

Lemon Raspberry Tequila
Don Julio | Contreau | Chambord | Lemon Juice