



DINNER

APPETIZERS

	mon - fri	saturday	sunday
breakfast	8:00 am 11:00 am		
brunch		8:00 am 4:00 pm	8:00 am 4:00 pm
lunch	11:30 am 5:30 pm	4:00 pm 5:30 pm	4:00 pm 5:30 pm
dinner	5:30 pm 10:00 pm	5:30 pm 10:00 pm	5:30 pm 9:00 pm

BEVERAGES

- Coke, Diet Coke, Sprite . . . 2.00
- Ithaca Root Beer 2.75
- San Pellegrino 3.00/5.00
- Aqua Panna 3.00/5.00
- Iced Tea, Coffee. 2.50
- Egg Cream 3.50
- Lemonade 2.50
- Infused Lemonade 3.00
- Apple Juice 2.00
- Iced Cappuccino 4.00
- Coffee, Tea 2.00
- Cappuccino 3.00/4.50
- Café Latte 4.50
- Café Mocha 5.00
- Espresso 2.50
- Belgian Hot Chocolate . . . 3.75
w/marshmallow 4.25

Yes!
We have
Gift
Certificates!

18 1/2% gratuity for parties of 7 or more

*Visa and Mastercard
accepted*

- Chicken & Dumpling Soup** cup or bowl..... **3.75/5.75**
- Soup of the Day**
our homemade daily special, cup or bowl..... **p/a**
- Mixed Green Salad**
with carrots, fennel, tomatoes and house vinaigrette..... **7.50**
- Roasted Beet Salad**
with goat cheese, endive, watercress and walnuts..... **8.50**
- Mediterranean Platter**
hummus, tabbouleh, ricotta salata and baba ghanoush..... **9.25**
- Iceberg Wedge**
bacon, green apple, tomatoes, and chipotle blue cheese dressing **9.00**
- Vegetarian Chili Cup**
with sour cream and Grafton Vermont cheddar..... **4.50**
- Grits and Wild Mushrooms**
with white truffle oil..... **8.00**
- Artichoke Dip**
with caramelized onions, served with toasted pita chips..... **9.50**
- Crab and Crawfish Cakes**
served with cole slaw and harissa aioli..... **10.50**
- Garlic Shrimp**
served with grilled peasant bread..... **10.00**
- Crispy Calamari**
with sundried tomato crudo and honey soy dipping sauce **9.00**
- Vermouth Steamed Mussels**
with white wine, garlic and herbs..... **10.00**

PASTA

- Macaroni & Cheese**
Grafton Village Vermont cheddar and parmesan crust..... **13.00**
add stewed tomatoes **2.00**
add bacon lardons..... **3.00**
- Pappardelle alla Bolognese**
traditional meat ragu with pancetta and grana padano cheese..... **15.50**
- Tagliatelli**
with arugula-basil pesto, pine nuts and ricotta salata..... **15.00**
- Spaghetti with Mussels**
caramelized fennel, garlic and tomatoes..... **17.00**

JUNIOR MENU

- Grilled Cheese & Fries..... **5.00**
 - Hot Dog & Fries..... **4.50**
 - Hamburger & Fries..... **5.50**
 - Cheeseburger & Fries..... **6.50**
 - Pasta with Plum Tomato Sauce..... **5.00**
 - Grilled Chicken & Mashed Potatoes..... **7.00**
- 12 and under**



SALADS & SANDWICHES

- Crispy Calamari Salad**
on frisee with corn, black beans and chipotle aioli.....12.50
- Cobb Salad**
with chicken, bacon, peppers, blue cheese and avocado.....13.50
- Caesar Salad**
with traditional dressing8.00
with grilled chicken.....11.00
with grilled shrimp.....14.00
- Cheese Steak Sandwich**
with sauteéd onions, mushrooms and horseradish cheddar.....12.50
- Grilled Vegetable Sandwich**
with fresh mozzarella & basil pesto on ciabatta.....8.50
- Grilled Chicken and Bacon Sandwich**
on 7-grain toast.....9.00
- Fried Flounder Sandwich**
artichoke-dill tartar sauce, lettuce, tomato, red onion on marble rye...12.00
- Moroccan Spiced Veggie Burger**
roasted eggplant relish and harissa yogurt, served with Greek salad....11.50
- Hamburger**
served with hand cut french fries.....10.95
- Cheeseburger**
with french fries- choice of blue cheese, cheddar or pepper jack.....12.50

Customize Your Burger

bacon, mushrooms, sauteéd onions, avocado
add 1.50 each

ENTREES

- Vegetarian Chili**
with sour cream, Grafton Vermont cheddar and corn bread.....10.00
- Broccoli and Cheddar Quiche**
served with mixed green salad.....10.50
- Roasted Corn and Asparagus Risotto**
cherry tomatoes and wilted arugula.....15.50
- Mustard Crusted Salmon**
green and yellow wax bean salad, shaved fennel, shallot vinaigrette.....18.00
- Beer Battered Fish & Chips**
served with hand cut fries and tartar sauce.....15.00
- Fish Tacos**
shredded cabbage, guacamole, sour cream, roasted tomato salsa....15.00
- Shrimp and Grits**
with garlic, scallions, chorizo and tomatoes.....17.00
- Grilled Chicken Paillard**
grilled asparagus, radicchio, frisee and chimmichurri sauce.....14.50
- Roasted All Natural Chicken**
Boston baked bean and spoon bread cobbler, greens.....17.50
- Meat Loaf**
with garlic mashed potatoes, sautéed spinach and gravy.....15.00
- Beef Stroganoff**
pappardelle, pearl onions, mushrooms and leeks18.00
- Grilled Skirt Steak**
rocket, radicchio, roasted tomatoes, grana padano and crispy shallots..17.00
- Steak Frites**
Aged Angus strip steak with herb butter.....24.00

SIDES

5.00

French Fries

Mashed Potatoes

Spinach

Green Beans

Grits

Mac & Cheese



DESSERTS

Banana Pudding

Strawberry-Rhubarb Crisp

Walnut Crumb Apple Pie

Chocolate Pudding

Sticky Toffee Cake

Pecan Turtle Brownie Sundae

5.00

Ciao Bella Gelatos
and Sorbets

4.25

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