

LIGHT FARE

3:00 P.M. – 10:00 P.M.
DAILY



CURED MEATS *and* SALUMI

*with appropriate accompaniments
and baguette*

14.

STEAMED LITTLENECK CLAMS

white wine, soffritto, chorizo, crostini

14.

LOCAL CHEESE BOARD

*three New York cheeses with appropriate
accompaniments and baguette*

14.

POACHED JUMBO SHRIMP

with spicy chile cocktail sauce

3./EA

MARINATED OLIVES

orange, rosemary, olive oil

5.

GRILLED JUMBO CHICKEN WINGS

*palm sugar, lemongrass, chiles,
toasted peanuts, cilantro*

11.

ROASTED MIXED NUTS

smoked paprika, dried chile, sea salt

5.

CRISPY CALAMARI

*roasted tomato ragù, capers,
cherry peppers*

14

SMALL PLATES

BABY ICEBERG LETTUCE WEDGE

*Moody Blue dressing, balsamic-glazed onions,
bacon lardons, avocado, grape tomato*

12.

CERTIFIED ANGUS BEEF TENDERLOIN TIPS

*mixed field greens, shaved red onions,
crumbled Lively Run Blue Yonder,
applewood-smoked bacon, tomato, avocado*

16.

CAESAR SALAD

*romaine, creamy roasted garlic dressing,
croutons, shaved parmesan*

10.

GRILLED YELLOWFIN TUNA SANDWICH

*lemon-herb grilled ahi tuna steak,
black olive, sun-dried tomato-artichoke aioli,
with mixed field green salad*

17.

SALAD & SANDWICH OPTIONS

add 8 oz. CHICKEN 6.

add 4 oz. TENDERLOIN TIPS 8.

add 6 oz. GRILLED *and* SPICED TUNA 12.

add 6 oz. GRILLED *and* SPICED SALMON 12.

add CHILLED JUMBO SHRIMP 3./EA.

GROUND BRISKET* CHUCK BURGER

*applewood-smoked bacon-onion jam,
aged extra-sharp cheddar, brioche bun,
served with onion rings*

8 oz. – 16. / 12 oz. – 20.

HAND-CUT STEAK FRIES

parmesan, truffle salt

WILD MUSHROOM RISOTTO

mascarpone, chive, truffle

MACARONI *and* CHEESE

*radiatore pasta baked with pancetta,
smoked gouda, crushed buttery crackers*

BREADED ONION RINGS

SIDES

8./EA.