

STARTERS

soup of the day, *market price*

black-eyed pea hummus, crudité, olives, grilled flatbread 8 **v**

wings, bbq glaze 10

fried pickle chips, buttermilk dressing 6 **v**

lamb slider, wood-grilled lamb, cilantro spiced, stuffed with goat cheese, tzatziki sauce, small fries, brioche bun 8

shrimp flatbread, mango, red pepper, cilantro-jalapeno aioli, mozzarella, pesto 12

lamb flatbread, caramelized red onion, pine nuts, feta, balsamic glaze, romesco sauce 12 **n**

gruyere mac & cheese 8 **v**

fried calamari, banana peppers, basil, red chili glaze, sriracha aioli 12

blue bay mussels, leeks, sun-dried tomato, garlic cream broth, flatbread 12

warm camembert, red pepper jam, granny smith apple, crostini 8 **v**

smoked trout deviled eggs 8 **gf**

CHEESE & CHARCUTERIE

6 each / 3 for 17 / 5 for 28 *deluxe meat & cheese board 52*

goat chevre, pipe dreams farm, greencastle, pa

goat drunken goat, murcia, spain

goat, midnight moon, cypress grove, ca

cow & sheep, camembert, ny

blue smokey blue, rogue creamery, or **n**

coppa dry cured & salted pork, italy

soppressata dry cured pork, freeland, pa

bresaola dry cured beef, italy

mortadella cold cut salume, italy **n**

duck prosciutto cured duck breast, housemade

SALADS

farm beet, arugula, orange, whipped goat cheese, pistachio-citrus gremolata 13 **gf, n, v**

caesar, romaine, classic caesar dressing, shaved parmesan, herb crouton 10

grilled black plum, arugula, creamy tarragon vinaigrette, feta 12 **gf, v**
add chicken +5 shrimp +6 salmon +9

TACOS

shrimp tacos, blackened shrimp, pico de gallo, creamy cabbage, sour cream, flour tortillas, black bean & corn salad 18

fish tacos, salmon, pico de gallo, creamy cabbage, sour cream, flour tortillas, black bean & corn salad 18

BURGERS

brioche bun, housemade pickles, lettuce, tomato

choice of side salad or hand-cut fries

beef burger 15

lamb burger stuffed with goat cheese, cumin & cucumber relish, tzatziki sauce 19

white bean & wild mushroom veggie burger 15 **v**

add cheddar, goat, american, swiss, blue, smoked gouda +2

add bacon +2 add wild mushrooms +3

local, seasonal, sustainable

v = vegetarian, n = contains nuts, gf = gluten free

consuming raw or under-cooked foods increases your risk of food borne illness

SEAFOOD

seasonal grilled whole fish, summer squash, sauce verde *market price*

pan seared daily catch, mussels, leeks, fingerling potatoes, beurre blanc *market price* **gf** (please no substitutions)

pan seared salmon, shrimp succotash, basil, sun dried tomato, lobster nage 26 **gf**

MEAT

wood-grilled wagyu steak, sweet potato mash, sauteed spinach, bearnaise 34 **gf**

wood rotisserie lacquered chicken breast, heirloom tomato, mushroom, pee wee potato, chicken jus 23 **gf**

PASTA

tagliatelle, spinach, heirloom tomato, nutmeg, garlic, pine nuts, parmesan

whole half

18 9 **v, n**

spinach & ricotta gnocchi, parmesan cream sauce

18 9 **v**

add chicken +5 shrimp +6 salmon +9

SIDES

french fries 6 **v**

fried brussels sprouts *w/parmesan* 6 **v**

sweet potato mash 6 **v, gf**

REDWOOD

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