

STARTERS

soup of the day, *market price*

black-eyed pea hummus, crudités, olives, grilled flatbread 8 v

wings, bbq glaze, pickled slaw 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

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

warm camembert, apricot jam, honeycrisp apple, crostini 8 v

grilled shrimp 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

kale, dried cranberry, basil, roasted pecan buttermilk dressing 13 gf, v, n

'cobb', baby romaine, heirloom tomato, smoked blue cheese, quail egg, roasted peppers, herb vinaigrette 13 gf, 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, champagne beurre blanc *market price* gf (please no substitutions)

pan seared salmon, shrimp succotash, lobster nage 26 gf

MEAT

wood-grilled wagyu steak, sweet potato mash, grilled ramp, bearnaise 34 gf

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

pan seared duck breast, braised cabbage, creamy polenta, orange glaze 25 gf

PASTA

	whole	half
risotto, squash blossom, peas, fresh thyme, parmesan	18	9 v, gf
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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