

GF - Gluten Free
V - Vegan

VG - Vegetarian
** - Gluten Free option available

Menu

APPETIZERS

Pickle Plate 6

Assorted pickled vegetables. GF V

Bread & Butter 6

House baguette, salted honey butter. VG

Smash Fried Potatoes 9

Fried potatoes, chive crème fraîche. GF VG

Nashville Hot Chicken Strips 13

Hot oil, slaw, bleu cheese, house ranch.

Mac & Cheese 13

Rotini, Gruyère, Gouda, Fontina, bread crumbs. VG

Baked Crab Dip 14

Crab, spinach, Fontina, crostini. **

Steamed Mussels 14

Prince Edward Island mussels, Spanish chorizo, fennel, white wine, cream, garlic toast. **

Arancini 16

Fried, cheesy risotto balls, parmesan, piperade, herbs. VG

Broiled Shrimp 16

Butterflied garlic shrimp, parmesan bread crumb, lemon, herbs. **

Steak Tartare 18

Local sirloin steak, capers, pickles, shallots, dijon, egg yolk, potato chips. GF

SOUPS & SALADS

Ranch Dressing 1

Bleu Cheese Dressing 1.50

Vegetarian French Onion Soup 5.50 cup / 11 bowl

Caramelized onion, mushroom broth, crostini, Gruyère. VG **

Chicken & Dumplings 6 cup / 12 bowl

Local chicken stew, schmaltz, herbed gnocchi.

Lyonnaise Salad 14

Frisee, slab bacon, poached egg, dijon, sherry vinegar, chopped herbs. GF

House Salad 12

Greens, tomato, cucumber, radish, bell pepper, red wine vinaigrette. GF V

SANDWICHES

All sandwiches come with your choice of fries or a side salad.

Joe's Burger 15

American cheese, garlic aioli, house pickles. **

Patty Melt 16

Gouda, Gruyère, caramelized onion aioli, rye. **

The All American 16

American cheese, ketchup, mustard, lettuce, tomato, onion, pickle. **

Waldorf Chicken Sandwich 16

Local grilled chicken breast, walnut spread, sliced grapes, pickled apple, greens. **

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ENTRÉES

Upgrade your side 2.50

Steak & Potatoes 44

8oz Filet, roasted garlic butter, crispy herb potatoes.

Branzino 30

Crispy skinned Mediterranean sea bass, pistachio bread crumb, pickled cauliflower (contains nuts). **

Spicy Shrimp Linguine 27

Garlic shrimp, calabrian chili, white wine, butter, local baguette, herbs.

Braised Pork Shank 34

20 oz milk braised pork shank, creamy polenta, pan gravy, pickled shallot and herb salad. GF

Curried Cauliflower 24

Roasted cauliflower, kerala curry, jasmine rice, fried egg, sesame, green onion. VG GF

Spaghetti Al Limone 20

Lemon, chili flake, chopped herbs, parmesan (Add chicken \$6, shrimp or fish \$7). VG

DESSERTS

Coffee Panna Cotta 9

Coffee flavored cream, caramel, Maldon salt. GF

Lemon Olive Oil Cake 9

Lemon, blueberry compote, powdered sugar. VG

Date Fudge Cake 9

Cherry liqueur, dates, maraschino, whipped cream. VG

KIDS MENU

Cheeseburger with Fries or Salad 8

Chicken Strips with Fries or Salad 8

Mac & Cheese 8

ADD-ONS & SIDES

Grilled Chicken 9

Grilled Steak 39

Branzino 14

Braised Local Greens 8

Greens from Mueller Family Farm, spicy chili crisp. GF V

Frites 8

House fries, Parmesan, garlic aioli. GF VG

Mashed Potatoes 8

Creamy potatoes, chopped herbs. GF VG

Roasted Cauliflower 8

Cauliflower, everything bagel seasoning. GF V

Simple Salad 5

Tender greens, choice of roasted garlic, ranch or bleu cheese dressing.