

## Specials

**Soup of the Day: Beef Lasagna \$5.95**

**Chili \$5.95**

Topped with Cheddar Cheese

**Grilled Pear & Shrimp Salad \$13.95**

Goat Cheese & Candied Walnuts over Baby Arugula with House Vinaigrette

**Chicken Cutlet Caprese BLT w/Fries \$13.95**

Fresh Mozzarella, Tomato & Pesto Sauce on a Grinder Roll

**Porter-Braised Short Rib Rice Bowl \$13.95**

Roasted Carrot, Roasted Portobello Mushroom, Pickled Red Onion & Horseradish Cream

**Carnitas Tacos (3) \$14.95**

Avocado Pico De Gallo, Queso Fresco & Jalapeno Cilantro Sauce in Corn Tortillas

## FULL LIQUOR SERVICE

See reverse side for our cocktail menu

## White Wine

**Liberty School Chardonnay:** Full, rich; apple, pear, butterscotch \$9

**Matua Sauvignon Blanc:** Fresh & crisp; ripe tropical fruits especially passion fruit & pineapple \$9

**Matua Pinot Noir Rose:** Refreshingly fruity; ripe strawberries, mandarin, cranberry, crisp dry finish \$9

**Luna Pinot Grigio:** Wonderful acidity & full bodied; mango, orange zest, lemony finish \$9

**Zonin Prosecco:** Well balanced & lively; delicate almond note \$9

## Red Wine

**Angeline Vineyards Pinot Noir:** Medium bodied; lively acidity, cranberries, maraschino cherries & orange zest \$9

**Liberty School Cabernet Sauvignon:** Full bodied; dark fruit, smoke, earth, pepper \$9

## Beer

**Brooklyn Lager \$6**

**Dogfish Head 60 Minute IPA \$6**

**Allagash White \$6**

**Two Roads Ol' Factory Pils \$6**

**Berkshire Coffee House Porter (16 oz. can) \$6**

**Corona (12 oz. bottle) \$5**

**Bud Light (16 oz. aluminum bottle) \$5**

**Angry Orchard Hard Cider - Crisp Apple (12 oz. bottle) \$5**