

Specials

Soup of the Day: Tuscan White Bean Soup \$5.95
Garnished with Baby Kale

Chili \$5.95
Topped with Cheddar Cheese

Grilled Tomato & Fried Fresh Mozzarella \$14.95
Baby Arugula with House White Balsamic Vinaigrette

Grilled Chicken & Andouille Sandwich w/Fries \$14.95
Caramelized Onions, Cheddar Cheese, Lettuce, Tomato & Chipotle Sauce on a Grinder

Beef Stew \$13.95
Side Salad & Garlic Crostini

Blackened Ahi Tuna Tacos (3) \$14.95
Guacamole, Mango Salsa, Reb Cabbage Salad & Jalapeno 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

Caposaldo Rose: Floral, fresh & fruity; cherries, berries & currants; fresh, balanced 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

Giulio Staccali Chianti: Medium Bodied; bright ripe red fruit, velvety, refreshing, good structure \$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