

Fresh Fruit & Cheese Board

Our bistro boards have become a signature favorite. Prepared with specially imported cheeses and fresh seasonal fruits, they are the perfect accompaniment to our fine wine cellar. Our boards are served with fresh baked garlic bread and whole grain flat bread.

Please choose three cheeses

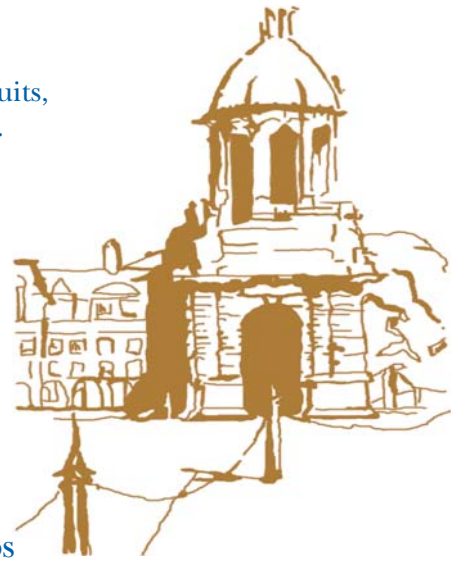
Dubliner Irish Cheddar * Brie * Maytag Blue
Coach Farms Fresh Goat Cheese * Manchego
Taleggio * Smoked Gouda * Raclette
Old Chatham Shepherding Co. Camembert
Fresh Mozzarella Di Bufala

Ginger Man House Blended Cheeses:

Boursin—goat cheese, cream cheese and fresh herbs
blended with roasted garlic

Ginger Man Cheese—cheddar, monterey jack and
provolone blended with horseradish

Small \$17 or Large \$21



Appetizers

Spicy Rock Shrimp and Watermelon-Yellow Tomato Gazpacho \$6

Jamaican Chicken Wings \$7

Spicy grilled jerk chicken wings with mango and papaya purees.

Ginger Man Stuffed Mushrooms \$8

Mushrooms stuffed with Italian sausage, topped with a madeira demi and balsamic reduction.

Crab Cakes \$9

Trio of pan seared jumbo lump crab cakes with peppadew tartar sauce.

Fried Calamari \$8

Served with house made cocktail sauce or tossed with arugula and sweet chili lime sauce.

Soup

Classic French Onion

cup \$3 or crock \$4

Homemade Soup du Jour

cup \$3 or bowl \$4

☞ House Salad \$6/4

Baby greens, carrots, grape tomato, raisins and croutons with a sherry-citrus vinaigrette.

Caesar Salad \$8/5

Crisp romaine lettuce, garlic croutons, white anchovies, freshly shaved parmigiano-reggiano and creamy caesar dressing.

☞ Warm Goat Cheese and Berries \$8

Toasted Coach Farms goat cheese with grape tomato, fresh berries, mixed greens, ciabatta crostini and balsamic dressing.

Baby Wedge \$6

Crisp iceberg lettuce with grape tomato, applewood smoked bacon, red onion, croutons, toasted almonds and roquefort dressing.

Shrimp Cobb \$10

Grilled shrimp, crisp lettuce, tomato, hard cooked egg, avocado, crisp bacon, bleu cheese and a chive and chipotle ranch dressing.

☞ Orange and Baby Beet \$6

Baby beets, oranges, red onion, baby green beans, candied pecans, and balsamic arugula.

☞ Heirloom Tomato and Avocado \$8

Sliced local heirlooms, red onion, avocado, and sunflower seeds with extra virgin olive oil, sea salt and basil lemon buttermilk dressing.

With any of the above salads add:

Grilled chicken breast \$5

Grilled shrimp \$6

Broiled salmon \$7

☞=vegetarian selection

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