

## CHEESE & CHARCUTERIE PLATE

Please choose any 3 of the following artisanal charcuterie and cheese items. Charcuterie will be served with cornichons and paparras peppers, grilled bread, fresh fruit and mustard.  
Gluten-free options available.

Small \$19 Large \$24

### SALUMI

Coppa (spice cured pork shoulder)  
Prosciutto (9 months -2 years old cured ham)  
Bresaola (air dried salted beef aged 2-3 months)  
Mortadella (Italian sausage/Bologna)  
Salami (cured sausage beef & pork)

### CHEESES

Ginger Man (house blend)  
Boursin (house blend)  
Manchego (sheep/aged 1 year/Spain)  
Four fat fowl triple creme  
Drunken goat (goat red wine dipped/Spain)  
Gorgonzola dulce (cow milk aged 3 months)  
Kunik (cow cream & goat's milk)

## APPETIZERS

### Chicken Nuggets 12

House-made chicken nuggets, herbed-panko encrusted and served with a Coleman's honey mustard sauce.

### Sautéed Calamari 13

Sauteed in drawn butter with hot and sweet paprika, chili flake, and garlic.

### Mussels 13

With white beans, chorizo, cherry tomato and fresh herbs. Served in a white wine tomato broth.

### Risotto Croquettes 12

Butternut Squash infused risotto croquettes served with a maple cream sauce.

### Tomato Tar Tar (GF) 10

Lightly roasted and seasoned Roma tomatoes finished with basil oil and a Parmesan-Gruyère tweek.

### Crab Cromesqui 13

Jumbo lump crab, zucchini, and tomato water. Finely breaded and fried.

### Cheese Fondue 12

Aged Irish Cheddar & Guinness with toasted garlic bread.

Add seasonal crudités 3

## SOUP & SALADS

Classic French Onion Cup 4.50 Crock 6.50  
Sub Gruyère cheese .50/1.00

Soup du Jour Cup 4 Crock 6

House Salad (GF) Small 5 Large 10

Baby field greens tossed in balsamic vinaigrette with carrots, radishes, grape tomatoes and cucumber.

Caesar Salad Small 4 Large 9

Grilled romaine hearts, and garlic herbed croutons with marinated white anchovies and Parmigiano-Reggiano.

Warm Goat Cheese Salad 14

Panko-crusted chèvre with pickled shallots and fresh fruit atop spring mix greens with apple cider vinaigrette.

Autumn Salad (GF) 13

Sliced Apple, Gorgonzola dulce, toasted walnuts, and dried cranberries in a walnut vinaigrette over artisanal greens.

Quinoa Salad 14

Black beans, corn, toasted butternut squash seeds, sliced red onion, bell peppers, jalapeño and julienned kale in a cumin-cilantro vinaigrette. Finished with fried tortilla strips.

Sweet Potato Salad (GF) 13

Roasted sweet potato, dried cranberries, feta, toasted pecans and romaine in a honey cumin vinaigrette.

Add chicken 6 Add shrimp 9

## ENTRÉES

Butternut Squash Risotto (GF) 19

Puréed, fried and roasted butternut squash tossed with kale.

Lobster Roll 19

Toasted split top Italian torpedo with knuckle and claw meat, Bibb lettuce and drawn butter.

Sweet Potato Gnocchi 19

Maple brown butter, goat cheese and toasted walnuts.

Vegetable Wellington 21

Bell pepper, spinach and Gruyère cheese wrapped in a puff pastry.

Prime Beef Burger 23

Fennel pollen encrusted, grilled and topped with Four Fat Fowl Triple Crème, grilled apple and pancetta. Served on a brioche bun with a side of apple butter.

1/2 Roasted Chicken (GF) 24

Bacon braised Brussels sprouts, marbled potatoes, and pan sauce.

Lobster Mac and Cheese 25

Knuckle and claw Lobster meat with cavatappi pasta and fresh herbs baked in a four-cheese cream sauce.

Swordfish (GF) 25

Grilled, Cajun seasoned and served with marbled potatoes, roasted cauliflower and topped with a lemon-caper aioli.

Ginger Man Paella (GF) 25/48 (double)

Jumbo shrimp, mussels, calamari, chorizo and saffron-infused rice, with spicy sofrito.

Pan Roasted Duck Breast (GF) 27

Over a butternut squash purée, roasted root vegetables and braised pearl onions. Finished in a blueberry red wine sauce.

Almond Encrusted Lamb Rack (GF) 28

Potato gratin, roasted beets and finished with Demi glacé.

NY Prime Strip (GF) 33

12oz prime steak served with mashed potatoes, grilled asparagus and Demi glacé.