

CHEESE & CHARCUTERIE PLATE

Please choose any three of the following curated artisanal charcuterie and cheese items. Our plates are served with garlic bread, fresh fruit and bacon jam. Gluten free options are available.

Small 19 Large 24

CHOOSE THREE:

Ginger Man (house blend)	Great Hill Bleu
Boursin (house blend)	Humboldt Fog
Manchego	Prosciutto
Four Fat Fowl Triple Crème	Duck Prosciutto
R&G Maple Chipotle Chevre	Smoked Salmon
Dubliner Irish Cheddar	Dry Cured Mild Chorizo
Red Dragon Welsh Cheddar	Housemade Pâté

STARTERS & SMALL PLATES

Oysters (GF) Market Price
Served with Chef's choice of accompaniment.

Steamed Clams 12
One half pound steamed in white wine garlic herb broth. Served with toast points.

Potato Croquettes 12
Herb and goat cheese croquettes with truffled garlic cream and basil oil.

Fried Calamari 13
Salt and pepper seasoned with housemade kimchi and sesame emulsion.

Jumbo Lump Crab Cakes 15
Over a bed of greens with creole remoulade.

Brussels Sprouts (GF) 11
Pan seared with pancetta, garlic and shallot.

Huevos a la Flamenca (GF) 14
Chorizo sofrito stew topped with soft baked eggs, pancetta and Manchego cheese.

Stuffed Mushrooms 11
Cremini and kale stuffed. Finished with panko and a parmesan cream sauce.

Short Rib Sliders 16
Topped with creole coleslaw and Manchego cheese on brioche buns.

Cheese Fondue 12 Add seasonal crudités 3
Aged Irish Cheddar & Guinness with toasted garlic bread.

SOUP & SALADS

Classic French Onion Cup 5 Crock 7
Sub Gruyère cheese .50/1.00

Soup du Jour Cup 4 Crock 6

House Salad (GF) Small 5 Large 10
White balsamic dressed mixed greens, cucumber ribbons, carrots, watermelon radish and beet chips.

Grilled Caesar Salad Small 6 Large 12
Charred romaine hearts and garlic herbed croutons with marinated white anchovies and Parmigiano-Reggiano.

Beet Salad (GF) 15
Roasted red and golden beets with pear vinaigrette tossed shaved kale, walnuts, raisins, pear, feta and pomegranate seeds.

Watercress Salad 14
Tossed in fig balsamic with port bing cherries, blackberries, figs, R&G chipotle chèvre and pickled red onion.

Warm Goat Cheese Salad 15
Dried cherries, pickled pear and seasoned walnuts over honey maple vinaigrette.

Add chicken 6, shrimp 9 or scallops 10 to any of our selections.

MAINS

Short Rib and Pasta 23
Red wine braised and shredded short rib with cremini mushrooms over pappardelle pasta in a red wine cream sauce.

Chicken Roulade 25
Spinach, Ginger Man cheese and bacon stuffed roulade over chorizo gravy, mashed potatoes and asparagus.

Smoked Eggplant Tabouli (GF) 22
Stuffed with roast vegetable ratatouille and tzatziki.

Ginger Man Paella (GF) 25/48 (double)
Jumbo shrimp, clams, calamari, chorizo and saffron-infused rice with spicy sofrito.

Short Rib Burger 23
Fennel pollen encrusted, grilled and topped with bacon jam, Four Fat Fowl triple crème, truffled mushrooms and crispy fried onions.

Gnocchi 20
Classic potato gnocchi tossed with fresh vegetables and truffled garlic parmesan sauce.

Lobster Mac and Cheese 27
Knuckle and claw lobster meat with cavatappi pasta and fresh herbs baked in a four-cheese cream sauce.

Slow Braised Veal Osso Buco 32
Prepared in a traditional Milanese sauce served with garlic mash and grilled broccolini.

Grilled Pork Tenderloin (GF) 26
Chili and orange-mint marinated over sweet potato mash and sautéed broccolini. Finished with raisin-apricot chutney.

NY Strip (GF) 30
Sautéed broccolini and garlic mashed potatoes. Topped with bordelaise.

Market Fish Market Price
Chef's daily preparation.