

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 20 Large 25

CHOOSE THREE:

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

STARTERS & SMALL PLATES

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

Cockles and Mussels 16
Steamed in lime curry coconut milk broth with pearl onions and red pepper. Topped 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.

Crab Roll 15
Cucumber wrapped crab salad, watermelon gel, basil oil, avocado and toasted pistachios.

Scotch Egg 14
6-minute egg wrapped in ground lamb, coated in toasted oatmeal, fried and served over maple mustard sauce.

Roasted Heirloom Tart 15
Roasted Heirloom tomatoes and creamed leeks over smoked tomato coulis. Served with Maple Brook Farms Burrata, balsamic pearl onions and half roasted garlic bulb.

Smoked Baby Bok Choy (GF) 13
Mandarin supremes, orange-ginger oil, Asian style slaw and finished with roasted red pepper coulis.

Crab Cake Sliders 16
Two jumbo lump crab cake sliders topped with creamy slaw and Cajun remoulade.

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 Bowl 6

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

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

Shrimp Panzanella 17
Heirloom cherry tomatoes, red onion, avocado, garlic croutons and chopped romaine. Dressed in balsamic vinegar and rosemary extra virgin olive oil.

Fig Salad (GF) 14
Arugula tossed in fig balsamic vinaigrette with peach, fig, balsamic pearl onions, Great Hill Bleu cheese and toasted pistachios.

Warm Goat Cheese Salad 15
Mixed greens tossed in lime and toasted peppercorn vinaigrette with fresh berries, mandarin supremes, candied ginger pecans and a panko encrusted fried goat cheese ball.

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

MAINS

Jumbo Lump Crab Pasta 27
Pancetta, peas, corn, lemon juice and zest tossed with pappardelle pasta in garlic truffle cream sauce.

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

Lamb Meatloaf 28
Stuffed with white beans, feta, spinach, mushroom and fennel. Served with leek smashed potatoes with grilled asparagus. Topped with madeira mushroom reduction.

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

Gnocchi 23
Caramelized onion gnocchi with pancetta, Humboldt Fog goat cheese, peas, lemon juice and zest in a jalapeno-ginger-mint-pesto cream.

Short Rib Burger 24
Fennel pollen encrusted, grilled and topped with bacon jam, Four Fat Fowl triple crème, truffled mushrooms and crispy fried onions.

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

Vegetable Bouillabaisse (GF) 22
Seasonal vegetables in nori and jasmine broth over rice noodles.

Pork Loin Chop (GF) 26
Balsamic glazed 10oz boneless pork loin chop with warm pancetta and Great Hill Bleu cheese potato salad, fennel arugula slaw and finished with peach-balsamic pearl onion-pickled red onion salsa.

NY Strip 32
Topped with Great Hill Bleu cheese compound butter, whole roasted garlic bulb, grilled asparagus and au gratin potatoes.

Market Fish Market Price
Chef's daily preparation.