

Specials

HOUSE MADE SOUP

New England Clam Chowder or Southwest Chili.
\$4.9 cup | \$6.9 bowl

MEDITERRANEAN SALAD

Organic greens, romaine hearts, English cucumber, kalamata olives, red onion, ripe + sundried tomatoes, heart of palm, prosciutto, feta. House made balsamic vinaigrette. GF \$13.9

STEAK* FRITES**

8 oz. USDA Choice Black Angus flat iron steak, sliced and topped with herb butter. Shoestring French fries. GF \$20.9

CORNED BEEF + CABBAGE

Slow cooked, red potatoes, mixed wild carrots, Dijon cream sauce. \$20.9

PAN SEARED FLOUNDER

Organic, certified sustainable, fresh caught. Choice of topping and two house made sides. GF \$25.9

3-LAYER CHOCOLATE CAKE

Chocolate cake layered with smooth, dark chocolate ganache. \$8.9

ST. PATRICK'S IRISH FLIGHT

Big Truck Dozer Irish Stout, Schlafly Irish-Style Extra Stout, Tradition Red Willie, Guinness Draught Nitro. \$8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies.

**All fried items assume cross-contamination with some or all of the following allergens: sesame, poultry, fish, and shellfish.