



FOR THE TABLE

BAKED CARAMELIZED ONION, SPINACH & ARTICHOKE DIP (veg)
crostini 9

HUMMUS OF THE DAY (v, df)
with baked pita & vegetable sticks 8

WILD MUSHROOM FLATBREAD (veg)
caramelized onions, blistered cherry tomatoes,
fontina cheese, fresh rosemary, balsamic glaze
14

MONTREAL POUTINE
French fries, green peppercorn beef gravy,
Yancey's Fancy cheese curds 10

BLACKENED MINI BRIE (veg)
NY State apple compote, crostini 12

STARTERS

FRENCH ONION GRATINÉE
caramelized onions, crouton, Swiss cheese 5/7

MUSHROOM SOUP (veg, gf)
button mushrooms, leeks, cream,
shitake mushrooms, truffle oil 4.5/6

SOUP OF THE DAY
chef's daily inspiration 4.5/6



CLASSIC GREENS (veg, gf, df)
mixed greens, tomato, cucumber, vinaigrette 5/8

CAESAR SALAD
crisp romaine, garlic croutons, asiago cheese,
house caesar dressing 6/9

PHOEBE'S SALAD (veg, gf)
mixed greens, blue cheese, toasted walnuts
red grapes, house vinaigrette 7/10
(to any salad add: portobello 3 / chicken 4 / shrimp 5 / salmon 7)

BAKED SCALLOPS
herbed bread crumbs, preserved lemon,
tarragon, Texas toast points 13

PAN SEARED CRAB CAKE
corn relish, black garlic aioli 12

CHOPPED TUSCAN KALE SALAD (gf)
red onion, crispy bacon, chopped hard boiled egg,
buttermilk dressing 7/10

BISTRO FARE

ROAST BEEF SANDWICH
sliced house roasted chilled top sirloin, Swiss cheese, pickled red onion, lettuce,
horseradish mayo on a brioche bun. kettle chips 10

OPEN-FACED REUBEN
house-braised corned beef brisket (or house-roasted turkey breast), sauerkraut, Swiss cheese,
& thousand island dressing served open faced on grilled Harrison Bakery rye. French fries 12

TURKEY MELT
house-roasted turkey breast, bacon, smoked gouda, spicy mustard on a croissant. kettle chips 11

CUBAN
ham, pork tenderloin, house-made bread & butter pickles, Swiss cheese, mustard
on stretch bread. sweet potato fries 12

NASHVILLE HOT CHICKEN
fried chicken breast, cayenne honey sauce, house-made bread & butter pickles
on a brioche bun. French fries 12

HUMMUS OF THE DAY WRAP (veg, df)
garlic-herb wrap, red onion, greens, cucumber, tomato, house vinaigrette. mixed greens 9

CRISPY CHICKEN TENDERS
with bbq sauce and French fries 10

BLACK ANGUS BURGER (df)
lettuce, tomato & red onion on a brioche roll. French fries 12
add: sautéed mushrooms, caramelized onions, Swiss, provolone, or cheddar - \$1 ea.
smoked gouda, blue cheese, or bacon - \$1.5 ea.

PHOEBE'S BURGER
seared Black Angus burger, caramelized onions, house-made candied bacon, roasted garlic aioli,
NY cheddar curds, lettuce, & tomato. French fries. 14

HOUSE-MADE VEGGIE BURGER (veg)
black beans, sweet potato, farro, pickled red onion, cheddar, & chipotle-lime aioli
on a brioche bun. Mixed green salad 10

ENTREES

TOP SIRLOIN STEAK (gf)
sautéed spinach, smashed red bliss potatoes,
herbed compound butter 15/26

SEARED FAROE ISLAND SALMON (gf)
maque choux, Anson Mills blue stone ground grits, pea shoots 15/24

PORK SCHNITZEL
green beans, smashed red bliss potatoes, mustard cream sauce 13/23

GRILLED CHICKEN BREAST (gf)
black garlic marinade, green beans, blistered cherry tomatoes,
smashed red bliss potatoes. 12/21

GRILLED SHRIMP (gf)
Anson Mills blue stone ground grits, sautéed spinach,
Crystal hot sauce beurre blanc 13/22

SCALLOPS & CRAB CAKE
scallops baked with preserved lemon & tarragon paired with our
pan seared crab cake with corn relish & garlic aioli. green beans 24

TROTOLLE PASTA (veg)
golden beets, spinach, blistered cherry tomatoes, feta, garlic,
crushed red pepper, olive oil 12/20

GRAIN BOWL (veg)
quinoa, sprouts, avocado, roasted tomato, curried broccoli & yogurt 12
add: portobello 3 / chicken 4 / shrimp 5 / salmon 7

QUICHE OF THE DAY (until sold out)
served with side of Phoebe's house salad 11

food allergy abbreviations

gf - gluten free veg - vegetarian df - dairy free

18% gratuity may be added to parties of 8 or more
separate checks are not available for parties of 8 or more