

———— Soups ————

French Onion Gratinée

Melted swiss | croutons | \$4.5 | \$5.5

Cream of Celery *V & GF*

\$4 | \$5

Soup of the Day

Chef's daily creation | \$4 | \$5

———— Appetizers ————

Baked Brie *5 oz V*

Wrapped in phyllo dough | mushroom ragu | crostinis | \$10

Fried Calamari *GF 8oz*

Basil lemon aioli | cherry peppers | shaved parmesan | \$11

Arancini *V*

Fried risotto | mozzarella | romesco sauce *contains almonds | cherry peppers | \$8

Crab Cake *5 oz*

Remoulade | tomato & red pepper relish | \$12

Hummus of the Day *V*

Baked pita | veggie sticks | \$7 | \$10

NY Cheddar plate

XXX sharp cheddar | local honeycomb | jalapeno jelly | lavash crackers | seasonal fruit | \$12

———— Salads ————

Phoebe's* *V & GF*

Mixed greens | house vinaigrette | red grapes | toasted walnuts | crumbled blue cheese | \$6

Caesar*

Romaine | house made Caesar dressing | garlic croutons | asiago | \$5

Arugula* *V*

Arugula | red anjou pear | smoked gouda | slivered almonds | champagne vinaigrette | \$7

Classic greens* *V & GF*

Mixed greens | tomato | cucumber | house vinaigrette | \$4

*Add to your salad: portobello \$3 | chicken \$4 | 5 shrimp \$5 | 4 oz salmon \$6

*Entrée size portions available upon request

———— Happy hour | Tue-Fri | 4-6pm | at the bar | \$2 off all drinks ————

———— Dinner Entrees ————

Grilled Spiced Salmon *GF*

Scandinavian spice rub | spaghetti squash | sautéed greens | scarlet beet chips | horseradish crème fraiche |
Full portion 8oz \$24 | Half portion 4 oz \$14

Garlic Shrimp *GF*

Sautéed garlic & white wine | lemon | parsley | butter | spaghetti squash | marinated cherry tomatoes
Full portion (10) shrimp \$24 | Half portion (5) shrimp \$14

Grilled Pork Medallions *GF*

Whipped potato | mushroom ragu | sautéed greens | sage oil
Full portion 8oz \$24 | Half portion 4oz \$14

Grilled 6 oz Filet *GF*

Whipped potato | charred snow peas | sauce bordelaise | \$29

Pan Seared Sea Scallops *GF*

Preserved lemon risotto | fried shallots | charred onion beurre blanc | grilled Brussels sprouts | \$27

Braised Short Ribs *GF*

Root vegetables | red bliss potatoes | cipollini | pan sauce | \$26

Grilled Tofu *V & GF*

Maple cured & smoked tofu | fried shallots | farro, sweet potato & Brussels sprouts hash | maple chili reduction | \$18
Add: portobello \$3 | chicken \$4 | 5 shrimp \$5 | 4 oz salmon \$6

Braised Half Chicken *GF*

Bone-in slow cooked chicken | preserved lemon risotto | root vegetables | pan sauce | \$22

Pan Seared Sole

Lightly floured | red bliss potatoes | charred snow peas | lemon beurre blanc | \$25

———— Bistro Fare ————

Specialty Burger 8 oz Black angus | jalapeno jelly | local cheddar | charred onion aioli | fries | \$14

Tuscan Penne Chicken | penne pasta | pesto cream | sun-dried tomatoes | artichoke hearts | capers | \$13

Buffalo Chicken Sandwich Shredded white & dark chicken | buffalo sauce | house made bleu cheese dressing | carrot & celery sticks. \$13

Black Bean Veggie Burger *V* House recipe black bean veggie burger | cheddar | chipotle lime aioli | mixed greens | \$12

Baked Scrod 6 oz Scrod | cracker crusted | lemon beurre blanc | farro | sautéed greens | \$16

Crab Cake Sandwich Remoulade | Old Bay fries | \$14

Vegetarian | *V* Gluten Friendly | *GF*

Please inform your server before ordering If separate checks are needed.

Separate checks are not available for parties of eight people or more.

18% Gratuity may be added to parties of eight people or more.



We proudly support these local businesses: Recess Coffee | Yancey's Fancy | Beak & Skiff | Fresh Herbs of Fabius | Harrison Bakery