



CAFÉ MENU

SNACKS, SMALL PLATES & SHARED PLATES

CORN CHOWDER Smoked Bacon, Potato Hay 6 / 8	FRIED OYSTERS Spinach, Curry, Black Salt 13
OYSTERS ON THE HALF SHELL* MKT Classic Mignonette, Sriracha Cocktail Sauce	CAYENNE ONION RINGS Sriracha Ketchup 6
CRISPY GRILLED CHICKEN WINGS 10 House THS Sauce, Celery, Blue Cheese Dressing	SEARED BEEF FONDUE Gorgonzola, Toasts 12
CRAB & ARTICHOKE DIP 10 Old Bay Flat Breads, Ciabatta Toasts	FRIED GREEN TOMATOES 10 Burrata, Fresh Basil, Greens, Tomato Vinaigrette
SEARED RARE AHI TUNA* 12 Soba Noodles, Seaweed, Wasabi, Ginger, Daikon, Soy	CRISPY PORK BELLY "TACOS" 11 Scallion Pancakes, Korean Slaw, Sweet Chili Sauce
	CHICKEN & SHRIMP SPRING ROLLS 8 Sweet Chili-Cucumber Sauce, Daikon

SALADS

Add to any Salad: Chicken 6 Shrimp, Salmon or Flank Steak* 10

HOUSE 8 Local Lettuces, Asiago, Tomato, Sunflower Seeds, Champagne Vinaigrette	CAESAR Romaine, Romano, Croutons 8
MIXED BEETS 9 Arugula, Red Onions, Pistachios Goat Cheese Dressing	THE FLANK STEAK SALAD 16 Crisp Romaine, Corn Relish, Grilled Onions, Chipotle Ranch
SEAFOOD* 19 Gulf Shrimp, Lump Crab, Seared Ahi Tuna, Avocado, Mango, Mixed Greens, Curry Oil, Black Salt	BABY WEDGE 9 Baby Iceberg, Smoked Gorgonzola Dressing, Bacon, Tobacco Onions, Tomato

BIGGER THINGS

STEAMED MAINE MUSSELS 15 White Wine, Smoked Paprika, Tomato, Olives, Capers	THE BARN YARD "AU JUS" 13 Smoked Beef Brisket & Pork, Caramelized Onions, Provolone, Pepper Spread, Arugula, Parmesan Ciabatta
SUPER THIN FLATBREAD 11 Goat Cheese, Roasted Apples & Onions, Rosemary, Honey	BLACKENED CHICKEN BLT & C 13 Havarti, Avocado, Mayo, Parmesan Ciabatta
HOUSE MEATLOAF 12 Whipped Potatoes, Red Wine Mushroom Sauce Broccoli, Roasted Tomato	HOUSE MADE PASTRAMI REUBEN 14 Marbled Rye, Swiss, Sauerkraut, Russian Dressing
GRILLED FLANK STEAK* 19 Bourbon Molasses Glaze, Tobacco Onions Whipped Potatoes, French Beans & Corn	THE VEGGIE BURGER 12 Avocado, Ranch, Salsa, SSU 8-Grain Bun, Chipotle Ranch Salad
FISH TACOS 12 Crispy Cod, Flour Tortillas, Cabbage Slaw, Jalapenos, Avocado, Tomato Salsa, Chipotle Ranch Salad	GRILLED ANGUS BURGER* 14 <i>Pat LaFrieda Beef, NYC</i> Fully Garnished with Smoked Cheddar / ~ SUB BLUE 1.00

WE HAVE GLUTEN FREE BUNS! 2

*CONSUMPTION OF RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH OR POULTRY MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

OUR KITCHEN USES NUTS, DAIRY AND ITEMS CONTAINING GLUTEN.