



DAILY ENTRÉE SPECIALS

PRICES INCLUDE TAX

MONDAY	MEATLOAF PLATTER with Mashed Potatoes and Rosemary Roasted Carrots	\$18
TUESDAY	SHORT RIB STROGANOFF with Noodles and Balsamic Roasted Brussels Sprouts	\$20
WEDNESDAY	CHICKEN CORDON BLEU with Sweet Potato Dumplings in crème sauce	\$18
THURSDAY	HOMEMADE FLATBREAD WITH SMOKED DUCK with Caramelized Onions and Gruyere	\$16
FRIDAY	HOMEMADE PIEROGI with Smoked Kielbasa and Onions	\$16
SATURDAY	JUMBO LUMP CRAB CAKE with Rice Pilaf and Steamed Broccoli	\$18
SUNDAY	HOMEMADE FLATBREAD WITH SMOKED DUCK with Caramelized Onions and Gruyere	\$16

SANDWICHES

PULLED PORK HOAGIE W/FRIES	\$15
Fresh Baked Baguette w/ Cheddar Cheese and Caramelized Onions	
FALAFEL W/ PREN FRIES	\$14
Grilled Flatbread w/ Lettuce, Tomato, Cucumber and Yogurt Sauce	
HOUSE MADE JUMBO LUMP CRAB CAKE SANDWICH	\$18
Served on a Brioche Bun with Lettuce, Tomato and Sriracha Mayo – Includes Maple Roasted Butternut Squash	
BUTTERMILK FRIED CHICKEN SANDWICH W/FRIES	\$14
Brioche bun with lettuce, tomato and red onion	
GRILLED CHICKEN SANDWICH W/FRIES	\$14
Brioche Bun with Grilled with Lettuce, Tomato, and Thin Red Onion. Add Cheese –\$1, Add Bacon – \$2	
ROASTED CHICKEN SALAD SANDWICH WITH ORZO SALAD	\$16
Served with Lettuce, Tomato, Dijon Mayo Dressing, Onions and Celery in a Half Pita	
ULTIMATE GRILLED CHEESE W/ FRIES	\$12
Butter Toasted White Bread with a Blend of Cheddar, Provolone, Gruyere and Havarti Cheeses. Add Bacon –\$2, Add Tomato – n/c	

BURGERS

GRASS FED BURGER AND FRIES	\$16
Brioche Bun with Lettuce, Tomato, Thin Red Onion, Add Cheese –\$1 add Bacon – \$2	
BACON AVOCADO BURGER AND FRIES	\$18
Brioche Bun with Lettuce, Tomato, Thin Red Onion, Add Cheese –\$1	
MUSHROOM ONION GRUYÈRE BURGER AND FRIES	\$18
Brioche Bun with Lettuce, Tomato, Add Bacon – \$2	
PRETZEL CHEESEBURGER W/SRIRACHA MAYO AND FRIES	\$18
Homemade Pretzel Roll with Cheddar and Sriracha Mayo with Lettuce Tomato and Red Onion	
TOMATO BASIL MOZZARELLA BURGER AND FRIES	\$18
Brioche Bun with Fresh Mozzarella, Tomato and Basil	
LAMB BURGER W/MINT AND FRIES	\$18
Brioche Bun with Yogurt Sauce, Cucumber and Red Onion	
IMPOSSIBLE BURGER AND FRIES	\$16
Brioche bun with Lettuce, Tomato, Red Onion	

GLUTEN-FREE ROLL - ADD \$1



ENTRÉES

FRESH VEGETABLE FRITTATA	\$12
With Spinach, Mushrooms, Peppers, Onions and Cheddar Served with a side of Maple Roasted Butternut Squash with Toasted Pumpkin Seeds	
BUTTERMILK CHICKEN FINGERS	\$16
Buttermilk Brined Pastured Chicken with House Made Breading Served with Baked Scalloped Potatoes & Rosemary Roasted Carrots	
HOMEMADE FALAFEL	\$14
with Rice Pilaf and Butter Steamed Broccoli	
PULLED PORK PLATTER W/MACARONI AND CHEESE	\$18
Served with Maple Roasted Butternut Squash with Toasted Pumpkin Seeds	
ORZO SALAD W/GRILLED CHICKEN	\$14
ARUGULA SALAD WITH TOASTED ALMONDS AND GRILLED CHICKEN	\$16
Includes Pickled Onions, and Tomatoes. Served with house-made Balsamic Vinaigrette	

DAILY SIDES

MACARONI AND CHEESE	\$10
Made with Cheddar, Parmesan, Cotija and Gruyere	
BUFFALO CHICKEN EGG ROLLS	\$10
(2 per order)	
ROASTED BUTTERNUT SQUASH	\$10
Served with a maple glaze & toasted pumpkin seeds	
WHITE BEAN DIP	\$8
With homemade tortilla chips	
SPICY BRUSSELS SPROUTS	\$10
Pan Fried and served with hot sauce	

DESSERTS

CLAIRE'S CAKE OF THE DAY	\$7 SLICE
FLOURLESS CHOCOLATE BROWNIE	\$4 EACH
CHOCOLATE CHIP COOKIES	\$2 EACH

DRINKS

BOTTLED DRINKS	\$2 - \$3
(Sodas, Teas, Juices)	
PRESSED JUICE	\$6
COFFEE, TEA, HOT CHOCOLATE	\$3
HOMEMADE UNSWEETENED ICE TEA	\$3

· Our kitchen handles nuts, dairy, eggs, flour, soy and a variety of fruits and vegetables. If you have a severe allergy, please let us know and we will always give you an honest answer as to whether we can accommodate your needs.

· Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food-borne illnesses.