



## SANDWICHES

ALL SERVED WITH CHOICE OF SIDE

- GRASS FED BURGER** 15  
maine family farms patties, american cheese, bacon, lettuce, tomato, onion, & special sauce served on a grilled brioche bun
- TURKEY BURGER** 14  
woodfire seasoned patty, swiss, lettuce, tomato, onion, & roasted tomato aioli served on a grilled brioche bun
- SHORT RIB MELT** 14  
braised short rib, sauteed mushrooms & onions, swiss cheese, & black truffle aioli served on ciabatta bread
- CHICKEN SANDWICH** 12  
buttermilk fried chicken breast, american cheese, lettuce, tomato, & special sauce served on a toasted brioche bun
- PORTOBELLO SANDWICH** 12  
grilled portobello, baby spinach, roasted red pepper, red onion, swiss, & roasted tomato aioli served on ciabatta bread

## ENTRÉES

- WILD MUSHROOM MARSALA** 22  
pan seared chicken breast, wild mushrooms, & marsala wine served with creamy mashed potatoes & vegetable du jour
- EGGPLANT PARMESAN** 20  
italian breaded cutlet, san marzano tomatoes, provolone, mozzarella, & penne pasta
- PAPPARDELLE BOLOGNESE** 21  
traditional beef, pork, & veal ragu with fresh san marzano tomatoes & a splash of cream
- CRABMEAT STUFFED HADDOCK** 28  
fresh haddock fillet, crabmeat stuffing, topped with buttery cracker crumbs & a citrus beurre blanc served with wild rice & vegetable du jour
- 12OZ NEW YORK STRIP** 36  
brandt family farms sirloin, topped with our house steak butter served with creamy mashed potatoes & vegetable du jour

## SIDES

- kettle chips
- french fries
- sweet potato fries
- onion rings
- side salads (garden or caesar)
- wild rice
- mashed potatoes
- vegetable du jour

## PREPARED BY

executive chef matt bauer  
& sous chef nate bakalars

\*the commonwealth of massachusetts suggests that raw or undercooked meats or seafood may increase your risk of foodborn illnesses especially if you have certain medical conditions. in addition, please notify your server about any food allergies before ordering.\*

## STARTERS

CHICKEN TENDERS	12
lightly fried with choice of sauce	
CHICKEN WINGS	15
marinated, slow roasted and lightly fried. Tossed in choice of sauce. sauces - bbq, golden bbq, buffalo, sweet chili, & honey garlic	
SWEET CHILI CAULIFLOWER	10
lightly fried florets tossed in a sweet & spicy sauce	
POINT JUDITH CALAMARI	16
lightly fried rings & tentacles tossed in garlic butter with sliced cherry peppers served with marinara sauce	
JUMBO LUMP CRAB CAKE	10
pan seared cake, lemon vinaigrette dressed greens, & cajun remoulade	

## PIZZAS

3 CHEESE	10
PEPPERONI	11
CHEF'S DAILY SPECIAL	12

## SOUP & SALADS

SOUP DU JOUR	4/6
prepared daily	
MIXED GREENS	6/10
baby field greens, tomatoes, cucumbers, red onion, & carrots	
HEARTS OF ROMAINE CAESAR	7/11
romaine hearts, grana padano, garlic, & herb croutons	
CRANBERRY WENSLEYDALE	8/12
baby field greens, fresh apple, red onion, dried cranberries, candied walnuts, & cranberry wensleydale, tossed in an apple cider vinaigrette	
SALAD PROTEINS	
grilled chicken	7
6oz sirloin	14
crab cake	8

## HOUSE WINE

WHITE	8
chardonnay, pinot grigio, white zinfandel, and sauvignon blanc	
RED	8
cabernet, merlot and pinot noir	

## WHITE WINE

MEZZACORONA PINOT GRIGIO italy	10/36
SEAGLASS "UNOAKED" CHARDONNAY ca	11/39
STEMMARI ROSE italy	12/41
MER SOLEIL "UNOAKED" SILVER CHARDONAY	11/39
EMMOLO SAUVIGNON BLANC napa	12/43
CHARLES & CHARLES RIESLING wa	11/39
SONOMA CUTRER, RUSSIAN RIVER ca	18/70

## RED WINE

QUERCETO TUSCAN RED BLEND italy	12/42
SEA SUN PINOT NOIR ca	12/42
JOEL GOTT 815 CABERNET ca	14/49
ELY RESERVE CABERNET napa	16/57
CAYMUS CABERNET napa	SEASONAL

## SPARKLING WINE

VAL D'OCA PROSECCO	10/36
VAL D'OCA ROSE	12/44
ROTARI BRUT ROSE	13/48
ROTARI BRUT	12/42

## WINE BY THE BOTTLE

BRAVIUM PINOT NOIR anderson vally	63
RED SCHOONER VOYAGE MALBEC ar	60
TAKEN RED BLEND napa	60
SUISON GRABD DRUID PETITE SIRAH	90
TRINCHERO "MARIO'S" CABERNET napa	112
CAYMUS CABERNET napa (liter format)	160