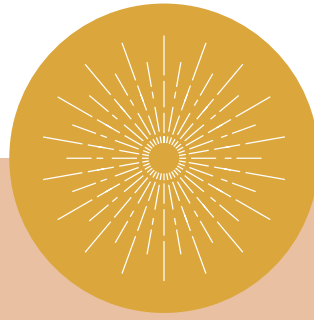


# DINNER



AVAILABLE WEDNESDAY THROUGH  
SATURDAY 4P-9P

## TO SHARE

### ARANCINI

\$12

RISOTTO FRITTERS FILLED WITH  
FRESH MOZZARELLA...SERVED  
WITH TOMATO & BACON SAUCE

### TRUFFLE FRIES

\$9

TOPPED WITH GRATED PARMESAN &  
PARSLEY...SERVED WITH PESTO AIOLI

### SHRIMP TOAST

\$15

GRILLED ARTISAN BREAD, TOPPED  
WITH SCALLION CREMA, GARLIC  
SHRIMP & TOMATOES

### BLACK BEAN FRITTERS

\$12

SERVED WITH CUMIN AOILI &  
CILANTRO MICRO GREENS

## MAINS

### CLASSIC RAVIOLI

\$20

FIVE HOUSE MADE RAVIOLI WITH TOMATO BACON SAUCE

### BEET BUTTER RAVIOLI

\$20

FIVE HOUSE MADE RAVIOLI WITH LEEKS, SPINACH, CANDIED  
CITRUS, AND BEET BEURRE BLANC

### MOQUECA (gf)

\$27

CLASSIC BRAZILIAN SEAFOOD STEW WITH COD, SHRIMP, RED  
PEPPERS, TOMATOES, COCONUT MILK, LIME, CILANTRO.&  
BASMATI RICE...ADD PAN-SEARED SCALLOPS (\$18)

### FISH N' CHIPS

\$22/\$32

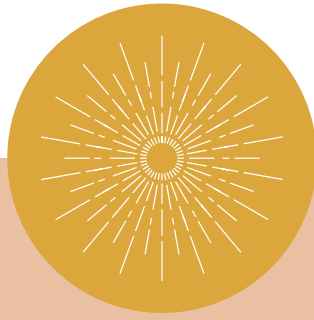
YUENGLING BATTERED COD OR PAN-SEARED CRAB CAKES (2)  
WITH LEMON, FRIES, COLESLAW, & TARTAR SAUCE

### FRENCH ONION GNOCCHI

\$20

POTATO GNOCCHI WITH CARAMELIZED ONIONS, BEEF JUS,  
PARMESAN, MOZZARELLA, PROVOLONE, FRESH PARSLEY &  
CHOICE OF PROTEIN:  
SALMON (\$10), BRAISED BRISKET (\$6),  
CRABCAKE (\$12), CHICKEN (\$6), SHRIMP (\$9), SCALLOPS (\$18)

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.\*



# SEASONAL MAINS

AVAILABLE WEDNESDAY-SATURDAY 4P-9P

## BRAISED SHORT RIBS \$28

BELGIAN ALE BRAISED BONELESS BEEF SHORT RIBS, CHARRED SCALLION, SWEET POTATO PUREE, & MUSHROOM-MISO RISOTTO

## PAN-SEARED SCALLOPS (gf) \$34

THREE PAN-SEARED SCALLOPS WITH BASMATI RICE & MOROCCAN LENTIL, CHICKPEA, & TOMATO STEW...TOPPED WITH DATE & LEMON RELISH

## VEGETABLE PASTA \$20

PENNE, CARAMELIZED ONIONS, RED PEPPERS, CHICKPEAS, SPINACH, & GARLIC IN WHITE WINE SAUCE...CAN BE MADE GLUTEN FREE OR VEGAN UPON REQUEST

## STEAMED MUSSELS \$22

MUSSELS STEAMED WITH SHALLOTS, WHITE WINE, DIJON, PARSLEY, & CREAM...SERVED WITH GRILLED BREAD PERFECT WITH A SIDE OF FRENCH FRIES (\$5)

## GLAZED SALMON \$27

GLAZED NORWEGIAN SALMON WITH CHILI HONEY BRAISED CARROTS, LEMON FETA YOGURT, FRIED CHICKPEAS, ZAATAR & PICKLED LEMON

## CHICKEN & WAFFLES \$25

FRIED CHICKEN, WHITE CHEDDAR BUTTERMILK WAFFLE, ROSEMARY & THYME GRAVY

AS A SMALL BUSINESS & EATERY, WE TRY TO BE AS CONSCIOUS AS POSSIBLE WHEN CREATING DISHES & SOURCING INGREDIENTS. OUR GOAL IS TO HAPPILY & SUSTAINABLY GROW ALONG SIDE OUR COMMUNITY & LOCAL ECONOMY.  
THANKS TO OUR VENDORS & CUSTOMERS!

-BLUE BARN FARM (PRODUCE)- STANDING STONE COFFEE COMPANY (COFFEE)- AMPLE GREENS (MICRO GREENS)- 3 C ACRES (BREAD)- DELLAVINO IMPORTS (WINE)- DEAD CANARY BREWING CO. (BEER)- LISA BECKER'S BAKE SHOP (SWEET ROLLS)-