



## Starters

Fresh house made soups Cup/Bowl \$4/\$6

**FRENCH ONION** \$7

**SOUP SAMPLER** our two house soups plus French Onion soup \$7

**CALAMARI SICILIANO** Panko/ peppercorn breaded, sautéed plum tomatoes, wilted spinach, garlic aioli, Asiago and Balsamic drizzle \$13

**BROKEN MEATBALLS** house blend of veal, beef and Pancetta simmered in tomato sauce, baked cheese crisp \$9

**SHRIMP COCKTAIL** poached shrimp, cocktail sauce, lemon and olives \$12

**JUMBO LUMP CRAB CAKE** saffron/champagne aioli \$12

## Salads

**GARDEN SALAD** mixed field greens, tomato, red onion, cucumbers and croutons sm/lg \$6/\$8

**ORANGE COGNAC** mixed field greens, crumbled Gorgonzola, candied walnuts and dried cranberries with our signature orange cognac dressing sm/lg \$9/\$12

**ABT** mixed field greens, marinated artichoke hearts, crispy bacon, oven roasted tomatoes, house crostini, Parmesan Peppercorn dressing and Balsamic reduction drizzle sm/lg \$9/\$12

**CAESAR** torn Romaine hearts, Caesar dressing, red onion, grated Parmesan and croutons sm/lg \$8/\$10

**ASIAN CHICKEN SALAD** crispy fried chicken, mixed field greens, shredded carrots, cucumber, bell peppers, shaved radish, pickled shallots and Thai sweet chili vinaigrette sm/lg \$10/\$14

*Balsamic Vinaigrette Raspberry Vinaigrette Green Goddess Ranch  
Parmesan Peppercorn Caesar Orange Cognac Bleu Cheese*

## Sandwiches

**GRIDDLED TUNA MELT** griddled sourdough bread, fresh albacore, tomato, Gruyere cheese \$10

**CHICKEN SALAD** with grapes, grilled chicken breast, fresh grapes, light house mayo, sourdough bread, fresh field greens \$10

**TUNA SALAD PLATTER** fresh Albacore, mixed field greens, hard boiled egg, cucumbers and tomatoes with Green Goddess dressing \$10

**TURKEY PANINI** oven roasted turkey, Boursin, caramelized onions, tomato, artichoke and Cooper cheese \$10

**MEATBALL GRINDER** house triple blend meatball, marinara, aged Provolone and Parmesan on Ciabatta \$11

**FRENCH DIP** shaved beef on Ciabatta, caramelized onions, Gruyere and au jus sidecar \$12

**CHEESESTEAK** sautéed beef, caramelized onions and peppers, mushroom blend, cheddar and Cooper \$12

**CRAB CAKE SANDWICH** jumbo lump crab cake on a Kaiser roll, lettuce, tomato and champagne/saffron aioli \$15

**SMOKED SALMON** on Ciabatta, pickled shallot, shaved cucumber, spinach, capers and Boursin cheese \$13

**NASHVILLE STYLE CHICKEN** spicy fried chicken breast, spiced mayo, pickle chips and crisp romaine lettuce on a kaiser roll \$10

**VEGETARIAN** marinated portabella, avocado spread, red onion, radish and Green Goddess dressing on sourdough bread \$9

*All burgers and sandwiches served with fresh cut french fries or sweet potato fries  
Maple dipping sauce add .75*

## Burgers

**YESTERDAY'S BAR BURGER** Brioche bun, Cooper cheese, lettuce, tomato, onion \$12

**BURGER OF THE WEEK** our ever changing burger feature Market Price

**FIRE AND ICE BURGER** Brioche bun, marinated Portabella, Gorgonzola and Balsamic red onions \$15

## Entrees

**STELLA ARTOIS CHICKEN POT PIE** oven roasted chicken, savory pie crust, puff pastry, mashed potatoes and vegetables \$14

**OPEN FACED TURKEY SANDWICH** over our house made bread, rich country style gravy, mashed potatoes \$12

**BROILED HADDOCK** champagne/lemon butter, fresh herbs, rice pilaf, vegetables \$15

**BAKED MAC AND CHEESE** house cheese sauce, toasted Panko \$9 Add jumbo lump crab \$8

## Sides

Fresh cut fries \$4 Sweet potato fries \$4 Cole slaw \$2  
Grilled chicken breast \$6 Grilled salmon \$8 Grilled shrimp \$8