

**FOR THE  
TABLE**

**EAST COAST OYSTERS  
ON THE HALF\***  
Served with Mignonette,  
Classic Cocktail Sauce, Lemon

**3 EACH 16 ½ DOZ**

Please Ask for Today's  
Selection

**MEZZE PLATE**

Lemon Garlic Hummus, Carrot  
& Chickpea Salad, Marinated  
Feta, Warm Pita, Vegetables  
16

**PLOUGHMAN'S PLATTER**

Brown Sugar & Mustard  
Roasted Ham, Irish Cheddar  
Cheese, Deviled Eggs,  
Seasonal Fruit, Farmhouse  
Chutney, Stone Ground  
Mustard, Baguette  
15

**SNACKS & SIDES**

<b>POPCORN</b>	3
Butter, Sea Salt	
<b>HOUSE PICKLE SPEARS</b>	5
Dill, Garlic, Hot Chilis	
<b>DEVILED EGGS</b>	6
Bacon, Remoulade, Pickled Onion	
<b>HOUSE CUT FRENCH FRIES</b>	5
Roasted Garlic Aioli*	
<b>CARAMELIZED CAULIFLOWER</b>	7
<b>ROASTED GARLIC MASHED</b>	6
<b>SIMPLE MESCLUN GREENS</b>	5
<b>GARLIC BROCCOLI RABE</b>	7
<b>PARMESAN POLENTA</b>	7

**STARTERS**

<b>CURRIED CAULIFLOWER</b>	9
Curry Roasted Cauliflower, Golden Raisins, Toasted Walnuts, Tahini Yogurt	
<b>BUTTERMILK FRIED CALAMARI</b>	12
Cherry Peppers, Lemon, Basil Aioli*	
<b>JALAPENO POPPERS</b>	8
Boursin, Apple & Ginger Chutney	
<b>INDO POUTINE</b>	10
Fries, Garlic Cheese Curds, Guinness Gravy	
<b>P.E.I. MUSSELS</b>	13
Chorizo, Garlic, Mustard Cream, Grilled Bread	
<b>MAPLE BUFFALO WINGS</b>	12
Gorgonzola Dressing, Celery	
<b>NOE'S NACHOS</b>	12
Seasoned Tortilla Chips, Queso con Crema, Cheddar, Pico de Gallo, Sour Cream	
<b>ADD ROASTED PORK</b>	3

**DINNER**

<b>MAC &amp; CHEESE</b>	14
Smoky Bacon Bread Crumbs	
<b>ADD BABY SPINACH</b>	2
<b>ADD ROASTED PORK</b>	3
<b>ROASTED DELICATA SQUASH</b>	18
Curried Cauliflower, Red Quinoa, Tuscan Kale, Cauliflower Puree	
<b>ADD GRILLED CHICKEN</b>	6
<b>FISH &amp; CHIPS</b>	16
Beer Battered Cod, Fries, Tartar Sauce, Herbs, Lemon	
<b>PAN ROASTED SALMON*</b>	24
Mustard Glazed, Bacon Lardons, Braised Kale, Asian Pear, Carrot Puree	
<b>BANGERS &amp; MASH</b>	16
Irish Bangers, Garlic Mashed, Broccoli Rabe, Guinness Gravy	
<b>STATLER CHICKEN</b>	21
Roasted Carrots, Parmesan Polenta, Mushroom Cream Sauce	
<b>STEAK TIPS*</b>	22
Bourbon-Mustard Tenderloin*, Garlic Mashed, Baby Watercress, Crispy Shallots	

**SOUP & SALAD**

<b>BUTTERNUT SQUASH &amp; APPLE SOUP</b>	8
Curried Cauliflower, Tahini Yogurt	
<b>FRENCH ONION SOUP</b>	10
Gruyere, Toasted Baguette	
<b>LOCAL MIXED GREENS</b>	8
Little Leaf Farms Mesclun, Cherry Tomatoes, Boursin Crostini, Mustard Vinaigrette	
<b>WEDGE SALAD</b>	12
Boston Bibb Lettuce, Applewood Smoked Bacon, Cherry Tomatoes, Toasted Walnuts, Pickled Red Onion, Gorgonzola Dressing	
<b>PEAR &amp; ARUGULA SALAD</b>	12
Roasted Asian Pear, Vermont Goat Cheese, Toasted Walnuts, Cider Vinaigrette	
<b>AVOCADO</b>	3
<b>GRILLED CHICKEN</b>	6
<b>GRILLED SALMON*</b>	12
<b>STEAK TIPS*</b>	12

**SANDWICHES**

Served with House Dill Pickle Spear and Choice of House Cut Fries or Mixed Greens	
<b>BUTTERMILK FRIED CHICKEN</b>	14
Hot Maple Mustard, Garlic Aioli*, Lettuce, Tomato, Brioche	
<b>CUBANO</b>	14
Roasted Pork, Brown Sugar & Mustard Roasted Ham, Stone Ground Mustard, Pickles, Gruyere, Baguette	
<b>VEGGIE BURGER</b>	13
Sweet Potato, Chickpea, Arugula, Remoulade, Multigrain Bun	
<b>INDO CHEESEBURGER*</b>	15
Cheddar, Roasted Garlic Aioli*, Charred Red Onion, Lettuce, Tomato, Brioche	
<b>FRIED EGG</b>	2
<b>APPLEWOOD BACON</b>	3
<b>AVOCADO</b>	3
<b>GORGONZOLA</b>	1