

LOCAL & SEASONAL

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 16

Lemon Garlic Hummus, Tabbouleh, Marinated Feta, Warm Pita, Vegetables

PLOUGHMAN'S PLATTER 15

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

SNACKS & SIDES

POPCORN	3
"Movie Theatre" Butter, Sea Salt	
HOUSE PICKLE SPEARS	5
Dill, Garlic, Hot Chilis	
DEVILED EGGS	6
Bacon, Remoulade, Pickled Onion	
HOUSE CUT FRENCH FRIES	5
Roasted Garlic Aioli*	
CARAMELIZED CAULIFLOWER	7
ROASTED GARLIC MASHED	6
SIMPLE MESCLUN GREENS	5
GARLIC BROCOLLI RABE	7
ROASTED MUSHROOMS	7
GRILLED ASPARAGUS	7

STARTERS

CURRIED CAULIFLOWER	9
Curry Roasted Cauliflower, Golden Raisins, Toasted Walnuts, Tahini Yogurt	
BUTTERMILK FRIED CALAMARI	12
Cherry Peppers, Lemon, Basil Aioli*	
GARLIC & CHILE SHRIMP	13
Scallions, Citrus Butter, Grilled Bread	
INDO POUTINE	10
Fries, Garlic Cheese Curds, Guinness Gravy	
P.E.I. MUSSELS	12
Chorizo, Arugula, Grainy Mustard Cream Sauce, Baguette	
MAPLE BUFFALO WINGS	12
Gorgonzola Cheese, Celery	
NOE'S NACHOS	12
Seasoned Tortilla Chips, Queso con Crema, Cheddar, Pico de Gallo, Sour Cream	
ADD BRAISED PORK	3

DINNER

MAC & CHEESE	14
Smoky Bacon Bread Crumbs	
ADD BABY SPINACH	2
ADD BRAISED PORK	3
ADD MUSHROOMS	2
MUSHROOM RISOTTO	18
Roasted Shiitake & Cremini Mushrooms, Baby Spinach, Vermont Goat Cheese	
ADD GRILLED CHICKEN	6
FISH & CHIPS	16
Beer Battered Cod, Fries, Tartar Sauce, Herbs, Lemon	
PAN ROASTED SALMON*	24
Sweet Potato & Red Quinoa Hash, Cauliflower Puree, Apple-Pistachio Crumble	
BANGERS & MASH	16
Irish Bangers, Garlic Mashed, Broccoli Rabe, Guinness Gravy	
CHICKEN MILANESE	21
Parmesan Breaded Chicken, Asparagus, Cherry Tomatoes, Arugula, Lemon-Butter Sauce	
STEAK TIPS*	22
Bourbon-Mustard Tenderloin*, Garlic Mashed, Baby Watercress, Crispy Shallots	

SOUP & SALAD

TOMATILLO STEW	8
Chickpeas, Red Quinoa, Bell Peppers, Tomato-Coconut Broth	
FRENCH ONION SOUP	10
Gruyere, Toasted Baguette	
LOCAL MIXED GREENS	8
Little Leaf Farms Mesclun, Cherry Tomatoes, Boursin Crostini, Mustard Vinaigrette	
WEDGE SALAD	12
Boston Bibb Lettuce, Applewood Smoked Bacon, Cherry Tomatoes, Toasted Walnuts, Pickle Red Onion, Gorgonzola Dressing	
BEET SALAD	12
Roasted Golden Beets, Arugula, Red Quinoa, Pistachios, Crumbled Goat Cheese, Honey Vinaigrette	
ADD GRILLED CHICKEN	6
ADD GRILLED SALMON*	12
ADD STEAK TIPS*	12
ADD GRILLED SHRIMP	10

SANDWICHES

**Served with House Dill Pickle Spear and Choice of House Cut Fries or Mixed Greens	
BUTTERMILK FRIED CHICKEN SANDWICH	14
Hot Maple Mustard, Garlic Aioli*, Lettuce, Tomato, Brioche	
CROQUE MONSIEUR	14
Brown Sugar & Mustard Roasted Ham, Gruyere, Mornay, Iggy's Francese	
ROASTED MUSHROOM PANINI	13
Boursin Cheese, Farmhouse Chutney, Caramelized Onions, Iggy's Francese	
VEGGIE BURGER	13
Sweet Potato, Chickpea, Arugula, Remoulade, Multigrain Bun	
INDO CHEESEBURGER*	15
Cheddar, Roasted Garlic Aioli*, Charred Red Onion, Lettuce, Tomato, Brioche Bun	
ADD FRIED EGG	2
ADD APPLEWOOD BACON	3
ADD MUSHROOMS	2
ADD GORGONZOLA	1