Dinner

SERVED SUN-WED 5PM-11PM THU-SAT 5PM-1AM

SOUPS & SALADS

SOUP DU JOUR . . . . . $ m.p.

FRENCH ONION SOUP . . . . . $ 8.50
baguette & gruyere

BIBB COBB SALAD . . . . . $ 10.00
bacon, egg, blue cheese, red wine dressing

CLASSIC CAESAR SALAD . . . . . $ 9.00
romaine, ceasar dressing, parmesan-buttered croutons

BEET & GOAT CHEESE SALAD . . . . . $ 10.00
beets, goat cheese, baby greens, toasted walnuts, lemon vinaigrette

STARTERS

HOMEMADE PIEROGI . . . . . $ 9.00
sautéed onion, browned butter, sour cream & apple sauce

SEARED SEA SCALLOPS . . . . . $ 15.00
white miso, golden raisin and cauliflower puree,
& roasted cauliflower

BRINED WINGS . . . . . $ 9.00
chipolte honey with buttermilk ranch, buffalo with
blue cheese, or plum-soy with sambal peanut sauce

OYSTERS DU JOUR . . . . . $ m.p.
mignonette & cocktail sauce

TRIO OF DIPS . . . . . $ 11.00
white bean with pesto, roasted pepper hummus & tzatziki,
with cucumbers, feta, olives, pickles and flatbread

MOULES FRITES . . . . . $ 11.00 | $ 17.00
mussles steamed in Belgian ale with leeks,
mustard & shoestring fries

MEATBALLS & TOAST . . . . . $ 9.00
beef, pork & veal, marinara & garlic pecorino toasts

SIDES

BEET AND CITRUS . . . . . $ 5.00

FRIED CAULIFLOWER WITH TAHINI . . . $ 6.00

ROASTED ASPARAGUS WITH EGG . . . . $ 6.00

BRUSSEL SPROUTS & PANCETTA . . . . $ 6.00

GREEN SALAD . . . . . $ 5.00

FRIES . . . . . $ 4.50

SHOESTRING FRIES . . . . . $ 4.50

GRAVY FRIES OR DISCO FRIES . . $ 6.00 | $ 7.00

SANDWICHES

Served with Fries or
Green Salad & a Pickle

DELUXE BURGER . . . . . $ 11.00
bibb lettuce, tomato, & sweet onion

JERRY'S BURGER . . . . . $ 12.00
caramelized onion & farmhouse cheddar, brioche bun

CRAB CAKE SANDWICH . . . . . $ 13.00
jumbo lump crab, lettuce, tomato, avocado, tabasco aoili

FRENCH DIP . . . . . $ 12.00
roasted top round, gruyere & caramelized onion
beef jus on a long roll

FALAFEL & HUMMUS SANDWICH ** . . . . $ 10.00
lettuce, tomato, cucumber, red onion
& tzatziki on a pita

MAINS

STRIPED BASS . . . . . $ 21.00
jersey bass, ratatouille, pesto

FILET MIGNON . . . . . $ 25.00
seared 6oz filet, roasted garlic veal jus, asparagus,
cheddar and onion covered potato

RICOTTA GNOCCHI . . . . . $ 16.00
heirloom tomato, fresh milk ricotta, basil

CHICKEN & BOWTIES . . . . . $ 17.00
roast breast, pulled leg, mirepoix, homemade bowties
and truffle broth

STEAK FRITES . . . . . $ 19.00
hanger steak, bordelaise sauce, shallot herb butter, fries

BEVERAGES

COFFEE LA COLOMBE . . . . . $ 3.00

HOT TEA . . . . . $ 3.00

FRESH SQUEEZED LEMONADE . . . . . $ 3.00

HOME BREWED ICED TEA . . . . . $ 3.00

FOUNTAIN SODA . . . . . $ 3.00

PELLEGRINO (20 oz) . . . . . $ 5.00

CHEESE PLATE $ 18.00 DESSERT $ 7.00

ASK SERVER FOR DAILY SELECTION.

consuming raw, or undercooked food increases risk of foodborne illness