



March 2010

Irish Malt \$9.50

Bushmill's Irish Whiskey, Bailey's Irish Cream, Vanilla Cream, Espresso, and Malted Milk Powder

Starters

House Made Pork Pâté 8.95

Rustic Bread, Cornichons, Dijon Mustard

Wild Mushrooms \$9.95

Spinach Crêpe with Mixed Mushroom, Shallots, Crème Fraiche, Hazelnuts and Parmesan Cream

Goat Cheese Turnovers \$8.95

Flaky Pastry, Pickled Beets and Arugula

Deviled Eggs \$5.95

Spicy Smoked Paprika Filling, One of Your Favorites

Crab Wontons \$9.95

Crispy Fried Dumplings with Chile-Soy Dipping Sauce

Soups and Salads

Soups of the Day \$6.95

Enjoy a Comforting Bowl

Side Salad \$3.95

Mesclun Greens with Balsamic Vinaigrette and Croutons

Build Your Own Salad \$7.95+

You Choose the Ingredients and We'll Make it For You

Sandwiches and Such

Served with Your Choice of Side

Roseda Angus Beef Burger \$9.95*

On Brioche with Garlic Butter, Lettuce and Onion

Add Grilled Onions, Crispy Onions, Crisp Bacon, Provolone, Swiss, White Cheddar, Mozzarella or Blue \$1 each

Veggie Burger \$9.95

Made From Scratch, Served On Brioche with Garlic Butter, Lettuce, Sprouts and Pickled Red Onion

Add Grilled Onions, Crispy Onions, Crisp Bacon, Provolone, Swiss, White Cheddar, Mozzarella or Blue \$1 each

Bison Cheesesteak \$10.95

Shaved Griddled Bison, Chile Butter, Grilled Onions, Provolone Cheese on Toasted Ciabatta

Sides \$4.95

Hand-Cut Fries

Cider Braised Greens

Scalloped Potatoes

Mashed Potatoes and Gravy

Pasta with Butter and Parmesan

Buttery Spinach

Herbed Mashed Sweet Potatoes

Roasted Winter Vegetables with Rosemary

Quinoa-Spinach Pilaf

Chef's Spicy Savina Relish \$1

Build Your Own Side Plate \$14.95

Your Choice of Four Side Dishes

Desserts

Chocolate Brownie Sundae 6.95

Peanuts, Hot Fudge Sauce and Whipped Cream

Chocolate-Orange Trifle 6.95

Lady Fingers, Chocolate Pudding, Orange Liqueur, and Whipped Cream

Ice Cream Handwich \$4.95

Vanilla or Chocolate

Bowl of Ice Cream or Sorbet \$6.95

Drinks

House Made Lemonade \$2

Fresh Brewed Iced Tea \$1.65

Fountain Sodas \$1.95

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda

Whole Milk \$1.50

Capital City Dark Roast Coffee \$1.95

*Consuming raw or undercooked meat, poultry, fish, shellfish or eggs can increase your risk of food borne illness.



Dinner Selections

Artisanal Cheese Plate \$12.95

Three Cheeses, Cornichons, Spiced Nuts, Dates and Walnut Raisin Bread
Perfect for Sharing

Bison \$24.95*

Natural Bison NY Strip Steak with Mashed Potatoes, Spinach and Homemade #1 Steak Sauce

Chicken \$15.95

Shredded Amish Chicken, Bean Sprouts, Carrots, Noodles, Star Anise Chicken Broth and a Slow-Poached Egg

Pasta \$14.95

Lamb Ragu with Roasted Peppers, Garlic, Lemon, Olives and Feta Cheese

Fish \$22.95

Pan Roasted with Quinoa Pilaf and Mushroom Cream Sauce

Pork \$19.95

Garlic Marinated and Grilled Pork Chop with Cider Braised Greens and Scalloped Potatoes

Vegetarian \$14.95

Roasted Mushrooms, Fennel, Israeli Couscous and Scallion Vinaigrette

Tuesday Nights: Kids Under Ten Eat Free From Kid's Menu with Each Adult Entrée

Join us for Pasta Night every Wednesday:

Three All You Can Eat Pastas for \$18

Brunch

Served Weekends Until 3pm

Build Your Own Omelet \$6.95+

With Brunch Potatoes

House Made Granola \$6.95

With Vanilla Soaked Dried Fruit and Yogurt

Fluffy Whole Wheat Buttermilk Pancakes \$10.95

Scrambled Eggs, Bacon, Butter and
Maple Syrup

Bacon, Egg, and Cheese Sandwich on Multigrain \$9.95

Choice of Side

Quiche of the Day \$9.95

Mesclun Side Salad

Grilled Pork Chop \$13.95

Bacon-Sweet Potato Hash and
Two Eggs – Sunny Side Up

Grilled Rainbow Trout \$13.95

Brunch Potatoes, Spinach and Salsa Verde

Brunch Sides \$4.95

Bacon

Scrambled Eggs

Oatmeal

House Made Country Sausage Patty

Brunch Potatoes

Toast \$1

As we enter our fourth year, we'd like to thank you for your continued support.

Chef Tom, Christy, Gerry, and Victoria