

~ TO START ~

Wild Mushroom Bisque  
with Chive and Truffle  
\$7.00

Romaine Lettuce  
white anchovy, sundried tomato, garlic croutons, and parmesan dressing  
\$9.00  
add chicken  
\$12.00

Garden Greens  
Vermont goat cheese, kalamata olives, chardonnay vinaigrette  
\$9.00

Charred Tuna Nicoise Salad  
with quail eggs, baby greens, marinated green beans, and tomato  
\$13.50

House Cured Meats and Pate  
with marinated olives, ale mustard, and pickled fennel  
\$12.50

Local Tomato and Fresh Mozzarella Stack  
petite greens, balsamic syrup, and basil oil  
\$12.50

A gratuity of 18% may be added to parties of 8 or more.  
Food Allergies? Please notify your server.

~ TAVERN FAVORITES ~

Fried Casco Bay Cod Loin  
with fries and tarter sauce  
\$13.00

Oven Roasted Turkey Breast  
on ciabatta with cranberry mayo and Swiss cheese  
\$10.00

Coleman Brook Reuben  
shaved corned beef, Swiss cheese, sauerkraut, and Thousand Island dressing on marble rye  
\$11.00

Grilled Misty Knoll Chicken Breast  
chipolte aioli, smoked cheddar, red oak leaf lettuce, and grilled ruby onions  
\$11.00

Black Angus Tavern Burger  
with your choice of Vermont cheddar or Swiss on a country roll  
\$12.00

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.