



APPETIZERS

Thai Chili Wings | \$18

Carrots – Celery – Cilantro Lime Ranch

Hummus Plate | \$14

Olive Tapenade – Grilled Pita Bread – Carrots – Celery

Tuna Poke | \$18

Kimchi – Cucumbers – Tuna – Wasabi Aioli – Pickled Red Onion

Cheesesteak Eggrolls | \$18

A1 Aioli – Scallions

Fig and Blue Cheese Toast | \$18

Sour Dough – Fig Jam – Blue Cheese – Hot Honey – Arugula Salad – Pumpkin Seeds

Zesty Pub Poutine | \$16

Fries – Gravy – Cheese Curds – Jalapeño Slices – Bacon Bits

SOUP & SALAD

New England Clam Chowder | Cup \$8 | Bowl \$12

Soup of the Day | Cup \$8 | Bowl \$12

Caesar Salad | Small \$8 | Large \$12

Chopped Romaine – Asiago Cheese – Garlic Croutons – House Caesar Dressing

Winter Salad | Small \$10 | Large \$14

Little Leaf Greens – Crumbled Goat Cheese – Pumpkin Seeds – Pancetta – Red Onion – Cherry Tomatoes Smoked Maple Vinaigrette

Add Chicken \$6 | Add Salmon \$10



HEARTH FIRED FLATBREADS

Gluten Free Dough \$2 | Dairy Free Cheese Available \$2

Haynes | \$14

Red Sauce – Our Special Cheese Blend

Pepperoni | \$15

Red Sauce – Our Special Cheese Blend – Pepperoni

Chef's Special | \$17

Ask your Server for today's special

DINNER

Jay Burger | \$20

7oz Beef Patty – Cabot Cheddar – Lettuce – Tomato – Onion –
Classic Hamburger Bun

Grilled Ribeye | \$48

14oz Ribeye – Mashed Potatoes – Broccolini – Gorgonzola Demi – Fried Onions

Pesto Crusted Faroe Island Salmon | \$32

8oz Faroe Island Salmon – Pesto – Creamy Mushroom Risotto – Broccolini

Wild Mushroom Ravioli | \$28

Brown Butter Sauce – Goat Cheese Crumbles – Arugula – Crispy Pancetta –
Garlic and Herb Breadcrumbs

Add Chicken | \$6

Chicken Cutlet | \$28

Breaded Chicken Thigh – Mashed Sweet Potato – Green Beans – Prosciutto –
Sage Compound Butter – Spicy Honey

Roasted Roots | \$28

Carrot – Parsnip – Beet – Lemon-Herb Farro Salad – Crumbled Goat Cheese –
Pumpkin Seeds – Arugula Salad – Spicy Honey