



Tunes and Tapas

October 5th, 2019, 6-9pm

Jay Burger 12

Grilled 6oz. Burger with Cabot Cheddar, Lettuce, Tomato, Red Onion, Fries, and Pickle

Tower Bar Cheesesteak 13

Shaved Steak, Peppers, Onions, Mushrooms, and Fresno Chilies on a Garlic toasted Baguette with a Tram House Ale Cheese sauce. Served with Fries and Pickle.

Crisp Tempura Fried Halibut Cheeks 14

Served over Scallion Parmesan Risotto Cakes with Pork Belly Spinach and Béarnaise.

Duck Confit and Roasted Wild Mushrooms 12

Baked in Puff Pastry Cups with Bayley Hazen Blue Cheese and Scallions and topped with macerated Raisins and Jalapeño Honey Drizzle.

Baked Brats in a Blanket 7

North Country smokehouse Bratwurst baked in Puff Pastry and served with pickled Red Onions, stone ground Mustard, and Horseradish Crème Fraîche.

Creole Rock Shrimp and Corn Chowder 10

With Bacon, Peppers, Cilantro, Coconut Milk, Fresno Chilies, spiced Crème Fraîche, and grilled Naan.

Baja Shrimp Tacos 12

Spicy Cajun grilled Shrimp in two Corn Tortillas with Salsa Verde, Diced Red Onions, shaved Napa Cabbage, and a Cumin Cilantro drizzle.

Braised Oxtail and Cheddar Grits 13

Slow braised Oxtail with Tomatoes, Scallions, roasted Garlic, and Spinach over Cabot Cheddar Grits.

Baked Crab Stuffed Oysters 13

Five Crab stuffed Oysters finished with a Blood Orange Tarragon Cream Sauce.