

APPETIZERS

Tuna Poke 12

diced ahi tuna tossed in sesame-soy sauce
and served with crispy wontons

riesling

Shrimp & Grits 13

sauteed shrimp with peppers and onions
in Worchester butter over chipotle-smoked
gouda grits

sauvignon blanc

Artisan Salumi And Cheese 19

trio of artisan cheeses and cured meats
served with nuts, fruit, honey,
sliced baguettes and crostini

chardonnay

SALADS

Wedge Salad 7.5

crisp iceberg lettuce topped with toasted
almonds, dried cranberries, goat cheese
and bacon-shallot vinaigrette

sparkling

Caesar Salad 9.5

romaine, parmesan and
herb croutons tossed with traditional
caesar dressing

pinot grigio

VEGETABLES & SIDES

chipotle-smoked gouda grits

garlic roasted fingerling potatoes

grilled asparagus

roasted brussel sprouts with bacon and shallots

orange and brown sugar glazed carrots

Vermont cheddar whipped potatoes

CHEF'S SPECIALS

Chicken Modiga 18

8 oz grilled chicken breast served
with a mushroom demi glace

chardonnay

Sauteed Swordfish 24

topped with tequila lime hollandaise

vignoles

Shrimp and Butternut Squash Ravioli 22

sauteed shrimp, arugula, pearl onions,
and butternut ravioli in a pecan
brown butter

14oz Ribeye 27

grilled CAB ribeye served with roasted
mushroom demi glace

cabernet

20oz T-Bone 32

grilled and finished with roasted garlic-
bourbon butter

cabernet



20% gratuity added to parties of 8 or more