

Starters, Sharables and Sides

Bread and Butter VO

half of a fresh baguette served with butter 3.

Garlic Bread V

extra-virgin olive oil, garlic and parsley 5.
add melted mozzarella and marinara for dipping for \$2 more.

Tomato Meatball Soup GFO, VO

Flemish style carrot and tomato soup with our Fricadelles meatballs 9½.

Escargot GFO

snails sautéed in butter, shallot, garlic, white wine, parsley and chervil served with grilled bread 15½.

Bunny Bites

crispy breaded rabbit loin served with a spicy carrot dipping sauce 16.
add thai-ginger or buffalo style for \$2 more.

Fricadelles

flemish style pork and veal meatballs, glazed in Gulden Draak, served with baguette 13½.

Scallop Brochette GF

wood grilled, benton's bacon wrapped sea scallops with lemon-horseradish aioli 18.

Wood Grilled Asparagus GF, V

with extra virgin olive oil 11.

Mozzarella Bites Veg

Narragansett Creamery's fresh mozzarella balls panko hand breaded and fried, served with our marinara 14.

Disco Frites GFO, VegO

pomme frites baked with melted brie, mornay sauce and worcestershire demi glace, with ketchup 16.

Wings GF

oven-roasted, never fried, jumbo chicken wings choose: hot sauce, barbecue, very spicy thai-ginger or rosemary-garlic 18½. *please allow at least 20 min*

Crispy Artichokes GF, VO

cornmeal and rice flour dusted, marinated long stem artichoke hearts, lemon-caper aioli 14.

Brussels Sprouts GF, VO

pan seared in butter, benton's bacon and shallots 12.

Risotto Cakes GF, Veg

two crispy parmesan risotto cakes 7.
add mornay sauce for dipping for \$2 more.

Local Roasted Tri-color Potatoes GF, VO

with butter and parsley 8½.

Pomme Frites GF, VO

hand cut, twice fried potatoes served with our own remoulade 7½.

Salads

add boquerones for 6. add roasted chicken breast or falafel for 8. add breaded chicken cutlet for 10. add shrimp for 12. add salmon filet for 15.

Green GF, V

greens, tomato, carrot, cucumber, radish, chervil-shallot vinaigrette 12.

Rucola GF, VO

baby arugula, shaved grana padano, lemon, extra virgin olive oil 12.

Caesar GFO

romaine hearts, grand padano and garlicky croutons 12.

Big Beans GFO, V

warm gigante beans, asparagus, artichoke hearts, piquillo peppers, garlic crostini, aged balsamic vinegar 16.

Red Beet GF, VO

lightly pickled roasted red beets, feta cheese and marcona almonds, mixed greens in a balsamic vinaigrette 17½.

Falafel and Kale GF, VO

kale, lemon-tahini dressing, red cabbage, pickled peppers, sumac onions, sesame seeds with tzatziki 18½.

Chèvre Chaud GFO, Veg

goat's milk brie melted atop a crostini with honey, apples, pecans, baby arugula, thyme vinaigrette 18½.

Mussels

served with Pomme Frites and bread 24. add escargot to any mussel bowl 7.

Drunken

dark beer, chorizo sausage, shallot, garlic, chervil

Moule Rouge GFO

marinara, basil, white wine, garlic

Far East GFO

very spicy, sweet and spicy chiles sauce, fresh ginger, scallion, white wine

Dirty

benton's bacon, onion, blue cheese, white beer

Provincial GFO

white wine, garlic, shallot, mixed herbs

Ostend GFO

fennel, onion, sorrel, parsley, chervil, mustard, white wine, cream

Sandwiches

served with a small green salad

Croque Madame

brioche, toasted with comte, ham, mornay sauce and a fried egg 17. or enjoy it open faced with two eggs 21.

The Chicken Sandwich

fried chicken thigh, birchrun hills pimento cheese, pickled green tomato, toasted brioche bun 15.

Shrimp Po'Boy

wood grilled and creole spiced shrimp on a long roll with shredded lettuce, plum tomato, pickles and remoulade 18.

Durum Kebab VO, VegO

a lavash wrap rolled with your choice of lamb, chicken, or falafel, red cabbage, tomatoes, cucumbers, sumac-onions, pickled banana peppers, lemon-tahini and tzatziki 17. *add Bulgarian feta for 2.*

Halifax Donair

seasoned lamb and beef kebab, tomato, onion and black garlic sauce wrapped in lavash 17.

Benton's L.T.

hickory smoked benton's bacon, lettuce, tomato, mayo on brioche toast 16½.

Cubano Sandwich

smoked pork, ham, comte cheese, pickles, mustard, pressed and toasted bread 17¼.

Prime Burger

our own unique blend of ground, USDA Prime steak 15.

Regular Toppings 1½. ea: beer braised onions, blue cheese, or a fried egg

Premium Toppings 2½. ea: Benton's bacon, city ham, Birchrun cheddar, aged comte, caramelized leeks, or goat cheese

Entrees

Hobbit Ribs GF

Bruges style ribs that are different from American barbecue, please allow at least thirty minutes or more for these wood-roasted baby back ribs accompanied by a small green salad, pomme frites and samurai sauce 35.

Steaks-Frites GF

all natural, Pineland Farms strip steak from the wood grill with a Worcestershire demi-glace and pomme frites 37.

Schlachtplatte GFO

three types of wood grilled sausages (Bauernwurst, Bockwurst and Nürnberger), sauerkraut, potato pancake, cucumber salad, bread and mustard 31.

Waterzooi GF

scallops, shrimp and mussels poached in white wine with celery root, leeks, carrots, potatoes, herbs and cream 32.

Salmon GF

pan seared salmon filet served with grilled asparagus, roasted red onion wild rice, dijon vinaigrette and lemon 34.

Rosemarino GF

pan seared, skin-on chicken breast, oven roasted tomato, mushroom, grilled asparagus, risotto cakes 27.

Melanzane GF, Veg

layers of grilled eggplant, tomato, spinach, mozzarella, grana 20.

Three Egg Omelet GF, Veg

braised leeks, goat cheese, and herbs served with roasted potatoes and green salad 16½. *for egg whites only add 4.*

Pastas

for ricotta gnocchi or gluten free penne, spaghetti squash add 2½.

add roasted chicken breast or falafel for 8. add hot Italian sausage for 5.

add crispy breaded chicken cutlet for 10. add shrimp for 12. add salmon filet for 15.

Penne al Forno VegO

hot sausage, mushrooms, roasted garlic, marinara, ricotta and mozzarella 25.

Vegan Bolognese V

three types of lentils, mushrooms, tempeh and tomatoes braised together tossed with fusilli 22.

Chicken Parmesan

crispy breaded cutlet topped with mozzarella and linguini in filetto tomatoes sauce with basil and garlic 25.

Emiliani VegO

fusilli pasta, prosciutto, mushroom, basil pesto, crème fraîche 23.

Gnocchi Sorrentino Veg

ricotta gnocchi, marinara, fresh mozzarella and basil 22.

Gamberetti

linguini with shrimp, fresh tomato, arugula, oil, garlic, white wine 27.

Bolognese

penne with simmered pork, beef and veal, tomatoes and herbs 23.

Roasted Spaghetti Squash VO, Veg

not pasta but gluten free spaghetti squash tossed with swiss chard, sunchokes, hazelnuts and brown butter 20.

Plain Pasta VO

linguini, penne, or fusilli; butter, marinara, or dry 10.

Pizzas

****please note** large pies require at least 30 minutes or more** small are about 11 inches round and large are 12 x 17 inch rectangles

Americana Pizza

pepperoni, hot sausage, mushrooms, wood grilled onions, black beldi olives, mozzarella, tomato sauce sm 18. / lg 38.

Fire Pie

calabrian chili sauce, mozzarella, hot Italian sausage, jalapeño, wood grilled red onions. sm 18. / lg 38.

The Meat'za

pepperoni, hot Italian sausage, city ham, Benton's bacon, mozzarella, tomato sauce sm 18. / lg 38.

Eggplant Pizza Veg

extra virgin, garlic, mozzarella, spinach, eggplant and pecorino, topped with tomato sauce sm 18. / lg 38.

Funghi E Formaggio Veg

extra virgin, garlic, mushrooms, woodland herbs and birchrun's fat cat cheese and mozzarella sm 18. / lg 38.

Margherita Pizza Veg

fresh mozzarella and tomato sauce, basil and extra-virgin only sm 15.

Teresa's Tomato Pie v

hand crushed tomatoes, basil, garlic, extra virgin only lg 19.

Tomato Pie Supreme v

marinated artichoke hearts, black beldi olives, pickled peppers, and wood grilled red onions only lg 38.

Cheese Pizza Veg

for the purists out there, or to design and build your own, mozzarella and tomato sauce sm 12. / lg 24.

Little Round Pizzas toppings add 2ea. and Large Rectangle Pizza toppings add 5ea.

extra cheese, hand dipped ricotta cheese, artisanal pepperoni, hot Italian sausage, city ham, benton's bacon, mushrooms, eggplant, spinach, wood grilled red onions, oven roasted broccoli florets, pickled peppers, birchrun's fat cat cheese, black olives, artichoke hearts

Cheese

Brillat Savarin Affine

France, cow, soft rich milk taste, buttery flavors of mushrooms and almonds 9.

Honey Goat

Belgium, goat, soft this liquid gold is your gateway drug to a long love affair with cheese 9.

Cremeux aux Truffles

France, cow soft rare, world class, Triple Cream layered with real black truffles 10.

Baldauf 1862 Meisterstück

Germany, raw cow, semi-firm sophisticated yet gentle with clean earthy flavors and a sweet hazelnut undertone 9.

La Tur

Italy, cow, sheep, goat, soft this made us fall for beautiful tri-milk milk cheeses from Alta Langa a decade ago 8½.

Soumaintrain

France, raw cow, soft, washed rind distinctly pungent yet sweet and creamy. wonderfully decadent 8½.

West West Blue

Vermont, raw cow, semi-firm, bleu-veined fudgy yellow paste, creamy texture, rich blue veins spicy, earthy flavor 8½.

Charcuterie

Landjäger

Brooklyn the original German pocket meat, perhaps it is even the grand pappy of the Slim Jim 9.

Black Forest Ham

Germany amazing ham from the Ardennes, hints of dry sweetness and touches of evergreen from Fir tree smoke 10.

Cabecero de Bellota Ibérico

Spain the highest classification of Ibérico, unmatched sweet and savory flavor from happy pigs grazing on acorns 16.

Snacks

Spanish Cocktail Mix v

perfect for a quick and crunchy snack: quicos, corn, fava beans, largueta almonds, chickpeas and sea salt 3½.

Marcona Almonds v

roasted with sea salt and extra virgin olive oil 8.

Our Olive Mix v

castelvetrano and cerignole olives in light brine along with oil-cured black beldi olives, and piparra peppers 8.

Kaas and Salami cubed organic dutch gouda and cubed salchichón de vic 8.