

SOUP & STARTERS

ROASTED TOMATO SOUP <i>basil oil, parmesan</i>	5/7
SMOKED SALMON LETTUCE WRAPS <i>bibb lettuce, cream cheese, red onion, capers, cucumbers, everything bagel spice</i>	10
ROASTED SOY BEANS <i>sea salt, cracked black pepper</i>	6
CRISPY CALAMARI <i>tomato fondue, lemon aioli, hot and sweet pepper relish</i>	11
HUMMUS <i>roasted red peppers, vegetable crudite, house made pita</i>	9
CHEESESTEAK SPRINGROLLS <i>shaved ribeye, provolone cheese, fried onions, spicy ketchup</i>	7
BLT DEVILED EGGS <i>bacon dust, iceberg aioli, roasted tomatoes</i>	6
ARROGANT SHRIMP <i>blue cheese dressing, tomato, cucumber, celery salad</i>	10
GINGERSNAP CRUSTED BRIE <i>tangy apple puree, pear, arugula & walnut salad</i>	8

SANDWICHES

*all sandwiches come with housemade chips
~substitute fries or side salad \$2*

CHICKEN PARM <i>breaded chicken cutlet, red sauce, fresh mozzarella & parmesan served on lil' nikki italian roll</i>	11
CRAB CAKE <i>broiled, bibb lettuce, tomato, pickle, classic tartar sauce, served on brioche</i>	13
PORCHETTA <i>slow roasted house made porchetta, wilted spinach, aged provolone & marinated long hots served on ciabatta</i>	11
FILET SANDWICH <i>sauteed onions, provolone cheese, hot peppers, served on brioche bun</i>	13
THE FRENCHY <i>shaved prime rib, french onion broth, gruyere cheese, served on a baguette</i>	11
CI GRILLED CHEESE <i>honey baked ham & aged cheddar cheese on brioche served with a cup of roasted tomato soup</i>	11
TAVERN BURGER <i>8 oz burger, bibb lettuce, tomato, pickle on a brioche bun</i>	12

BEVERAGES

Fountain Sodas 2 ~ Unsweetened Iced Tea 2
Pelligrino 1L 5 ~ Virgils Root Beer 4
La Colombe Drip Coffee ~ Reg/Decaf 3
Espresso 4 ~ Latte 5 ~ Cappuccino 5
Mighty Leaf Hot Tea 3
bombay chai – chamomile citrus – ginger twist
organic breakfast earl grey (regular & decaf) – green tea tropical
marrakesh mint – wild orchard – wild berry hibiscus

BIG SALADS

add on proteins:

Chicken 4 Crab Cake 7 Shrimp 7 Salmon 5 Beef 7

WEDGE SALAD <i>iceberg, bacon, tomato, red onion, cucumber, choice of dressing: 1000 island, blue cheese, 50/50</i>	12
CLASSIC CAESAR <i>garlic croutons, parmesan (add anchovies 2)</i>	11
COBB <i>hard boiled egg, avocado, tomato, chicken, red onion, blue cheese, mixed greens, brown derby vinaigrette</i>	13
ARUGULA SALAD <i>poached pears, candied pecans, pickled red onions, fresh and aged goat cheese, champagne vinaigrette</i>	12
SESAME SEARED TUNA SALAD <i>mixed greens, shiitake mushrooms, edamame, cherry tomatoes, green onions, grain mustard soy vin, spicy rooster sauce, crispy wontons</i>	13
SHRIMP, CRAB, AND AVOCADO <i>arugula, cherry tomatoes, cucumber, roasted tomato-horseradish vinaigrette</i>	15
"THE GREEK" <i>mixed greens, tomato, cucumber, olives, feta, pepperocini, red wine-oregano vinaigrette</i>	12

ENTREES

BAJA SHRIMP TACOS <i>crispy fried shrimp, avocado mousse, creamy chipotle slaw on flour tortillas served with tortilla chips, pico de gallo, & salsa verde</i>	14
"MINUTE" STEAK* <i>10 oz Prime Rib Eye (fatty but delicious) house cut french fries, bordelaise butter *Bloody/Rare - 3 min, Pink/Medium - 5 min, Cooked Thru/Well Done- 8min</i>	17
WILD ISLES SALMON & WHEATBERRY BOWL <i>roasted broccoli, wild mushrooms and cippolini onions, sherry shallot vinaigrette</i>	16
STEAK HOUSE <i>twin petite filets, small wedge salad with bacon, blue cheese, red onion, cherry tomatoes, steak fries</i>	16

FLATBREAD PIZZA

*8" hand stretched & baked in our 840 degree brick oven
~add fries or side salad \$2~*

FALL PIE <i>white sauce, figs, bacon, smoked blue cheese</i>	10
PHILLY CHEESESTEAK <i>red sauce, provolone & american cheeses, shaved prime rib, caramelized onions, hot pepper relish</i>	10
ITALIAN <i>red sauce, fresh & shredded mozzarella, provolone, roasted tomatoes, italian sausage, wilted spinach</i>	10
KENNETT <i>local mushrooms, herb cheese, arugula, caramelized onions, dry aged goat cheese</i>	10
MARGHERITA <i>red sauce, roasted tomatoes, fresh mozzarella, basil-pesto oil</i>	8

Please alert your server of any food allergies, as all ingredients are not listed on the menu.

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

20% gratuity is added to all parties of six or more.