

DINNER MENU

| SMALL PLATES |

CHIP DIVING, CREAMY, GOOEY REFRIED BEANS

Our warm refried pinto bean dip with melted cabot cheddar topped with fresh jalapenos, scallions, sour cream, fresh tomato, pickled onion and toasted pepita, served with house tortilla chips : 12.5

TRUFFLE FRIES tossed in truffle oil and parmesan cheese topped garlic confit aioli and scallions : 9.5

CHARCUTERIE An assortment of cheeses, prosciutto, olives, nuts, and toasted baguette. For sharing: 16

CRISPY BRUSSELS SPROUTS tossed with fried garlic, topped with sweet soy, kewpie mayo, and scallions: 12.50

SPINACH ARTICHOKE DIP Cream cheese, Vermont chevre, parmesan, artichoke hearts, and spinach, served with grilled French bread: 14

| SALADS AND BOWLS |

CAESAR Crisp romaine tossed in our house Caesar, topped with Homestead croutons & parmesan.
Appetizer: 8 entrée: 14

ROAST BEET AND FARRO SALAD House roasted beets, farro, and mixed greens tossed with white balsamic vinaigrette and topped with crumbled chevre and toasted pepitas : 12 add Grilled Salmon: 7, Grilled Chicken: 4

GRILLED CHICKEN AND GREEN BEAN SALAD al dente green beans, sliced button mushrooms tossed in our house white balsamic vinaigrette with mushrooms, blue cheese, and walnuts topped with grilled miso marinated chicken : 16 Vegetarian: 13

GREEK HUMMUS BOWL Hummus smear, arugula, spinach, and romaine tossed in fresh lemon juice, olives, tomato, cucumber, feta, and toasted walnuts , finished with olive oil: 12.50. Add salmon: 7, add grilled chicken: 4

SALMON TOGARASHI BOWL Fresh salmon seasoned with our house togarashi blend, served over jasmine rice and topped with kewpie mayo & sweet soy, served a with miso salad of greens, cucumber, pickled onion & avocado: 18

BIBIMBAP A bed of crispy jasmine rice, topped with garlicky-spinach, seared zucchini tossed with korean chili flakes, soy marinated mushrooms, sesame carrots, marinated beef, and a fried egg. Served with house made gochujang sauce: 18.5

MISO BUFFALO TOFU POWER BOWL Marinated and pan seared buffalo-miso tofu, house made pinto beans, served over jasmine rice and with a side salad of baby greens with, pickled onions, tomatoes, avocado, cucumber and beets tossed in a miso dressing: 15

VERDE SALAD Mixed greens, tomato, and cucumber tossed in our white balsamic vinaigrette: 6

SALAD ADD ON:

Grilled Chicken: 4 Tarragon Chicken Salad: 4

Crispy Chicken: 4 Grilled Salmon: 7 Spicy Tofu: 4

| BURGERS |

All burgers served with French fries on a brioche bun.

CHIPOTLE BACON CHEDDAR BURGER * Vermont cheddar, smoked bacon, lettuce, tomato and pickled onion, chipotle mayo: 15

STEAKHOUSE BURGER* Horseradish mayo, lettuce, tomato, fried haystack onions: 15

| PASTAS |

STEAK GORGONZOLA ALFREDO Sliced sirloin pan seared with garlic, onion, tomato and gorgonzola tossed in our alfredo sauce with al dente fettuccine : 20

PASTA GENAVIEVE Pan seared sausage sauteed with onion, roasted tomato, garlic and spinach in a creamy calabrian chili sauce : 19

MEDITERRANEAN ROSA greek olives, artichoke hearts, mushrooms, onions, tomato, and spinach, sauteed and finished with our creamy red sauce tossed with al dente pasta and topped with crumbled feta cheese: 19.5

MAC AND CHEESE pasta in our artisanal cheese sauce, garlicky bread crumbs: 14, with crispy chicken: 18

| LARGE PLATES |

MARRY ME CHICKEN pan seared chicken breast in our creamy, garlic-rich sauce, of sun-dried tomatoes, fresh herbs, and onions, with spinach and roasted potato: 22

SEAFOOD PORTOFINO Fresh scallops, shrimp, and mussels with mushrooms, garlic, toasted almonds, spinach, roasted tomato, white wine, and truffle cream tossed in pasta: 26

SALMON LAURIE WITH LEMON RISOTTO Fresh Maine salmon filet pan seared and finished with a tarragon-caper cream sauce and spinach: 23

CHICKEN PARMIGIANA Pan seared breaded chicken breast topped with melted mozzarella, served over pasta tossed in our house marinara sauce: 21

BRAISED SHORT RIBS Beer braised fork tender beef short ribs in a madeira, shallot and fresh sage cream sauce, served parmesan risotto: 26

FISH AND CHIPS Fresh Haddock dipped in our craft-beer batter and fried until golden brown, served with French fries, house tartar sauce & cole slaw: 21

PAN ROASTED HADDOCK fresh Maine haddock sauteed with shrimp, scallops, roasted potatoes, spinach and pernod cream: 25

NEW YORK SIRLOIN* Seasoned and grilled to perfection, and topped with a pork lardo and mushroom cream sauce, served with roasted potatoes and brussels sprouts: 28

**Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.*

