

SMALL BITES

Israeli Hummus/ 6 **AGF**
tahini, paprika, EVOO & naan bread
add veggies/ 2

House Made Guacamole/ 10 **V/GF**
patron infused pico de gallo

Bacon Wrapped Dates/ 9 **GF**
stuffed w/ pistachios & dates

Truffle Parmesan Popcorn/ 5.5 **V/GF**

Deviled Eggs/ 5.5 **V/GF**
w/ sriracha

BITES

Soup Du Jour
mmm. That sounds good.
ask your server for the daily selection

Truffle Onion Soup/ 8 **V/GF**
with a mushroom hash
(not to be mistaken w/ french onion)

Chicken Wings/ 9
spicy buffalo or thai style

Molé Poblano Nachos/ 11.95
chicken, guacamole, sour cream
& pico de gallo (contains nuts)

Asian Ribs/ 14
sweet soy glaze & top with scallions
-smoked to order-

Tuna Sashimi/ 16
jalapenos, red onions & teriyaki aioli
on a tortilla

Rhode Island Style Calamari/ 12.95
banana peppers, cherry peppers,
sundried tomatoes & garlic butter

Burrata & Figs/ 14 **V/GF**
serrano ham, armangac glazed figs,
balsamic reduction & basil

EVERYTHING GREEN

Caesar Salad/ 8 **V/AGF**
white anchovy by request

add a toad in the hole/ 5
(brioche bread, fontina, truffle oil & egg yolk)

Bibb Lettuce Salad/ 8 **V/GF**
carrots, radishes, tomatoes, red
onion & a zinfandel vinaigrette
add blue brie cheese/ 2

Warm Kale & Frisee Salad/10
bacon, crouton, warm sherry
vinaigretta & a poached egg

Greek Salad/ 10
romaine lettuce, kalamata olives,
tomatoes, cucumbers,
pepperoncini, feta, red onion
& tuscan herb dressing on grilled
lavash

add chicken/ 6
add salmon/ 10
add shrimp/ 10
add filet medallions/ 10

CHEESE PLATE

Chef's Selection of
Fine Local Cheeses

Pick 3 for \$15/ all 5 for \$21

PRETZEL & CHARCUTERIE

Chef's Selection of Cured Meats
w/ old fashioned mustard,
cornichons on an oversized
pretzel/ 17

RAW BAR

Daily Oysters **GF**
w/ raspberry mignonette
2.95/ piece

minimum of 3 please

BETWEEN THE BUNS

all burgers served with fries & 'slaw
(except for the salmon burger)

also available "in the grass"
(no bun, no fries over caesar or
bibb salad)

Plain Jane Burger/ 13.95
lettuce, tomato, onion,
cheddar cheese & a pickle

The Blue Cheese Burger/ 16.95
blue cheese, new hampshire
bacon, caramelized onion &
roasted pears

Au Poivre Burger/ 16.95
caramelized onions, swiss cheese,
crushed black peppercorns,
cognac cream sauce & whole
grain mustard

'50's Style Patty Melt/ 14.95
beef patty served on rye w/
caramelized onions & american
cheese

The Hangover Burger/ 16
beef & chorizo patty, swiss, avocado,
over easy egg & green tobasco on an
english muffin

Harvest Turkey Burger/ 16
house made stuffing, cranberry
sauce, gravy & herbed mayo

Philly Cheese Steak/ 16
shaved steak, onions, peppers
& american cheese on a sub roll

Miso Glazed Salmon Burger/ 16
kim chi, cucumbers, radish sprouts
& a field green salad

Two Handed "BLTA"/ 15
new hampshire bacon, lettuce,
herbed mayo, tomato
& avocado on sourdough bread

The "McDowell" Burger/ 15.5
think "coming to america"

substitute a turkey burger
upgrade to a domestic kobe burger/ 5
gluten free buns available/ 2
substitute "the impossible burger"™/ 2

FLATBREADS

Gorgonzola, Fontina, Brie & Pear/ 16 **V**
onion spread, balsamic
reduction, arugula & walnut oil

Margarita/ 14 **V**

Bacon, Scallion Pesto Flatbread/ 16
shaved onions, red pepper flakes,
sour cream aioli, mozz/fontina
blend

Picante Pie/ 16
mozzarella, coppa, spicy salami
& cherry peppers

BIG BITES

Truffle Mac 'N Cheese/ 16
add lobster/ 10

Grilled Skirt Steak/ 29 **GF**
chimichurri, miniature twice baked
potato & tomato salad

Thomas Hooker
Battered Fish & Chips/ 18
w/ fries & 'slaw

Beef Wellington/ 36 **GF**
filet mignon, potato puree, sauteed
spinach, exotic mushrooms, demi glace
& puff pastry cage
add foie gras/ 10

Peruvian Roasted Chicken/ 20 **AGF**
yukon gold potato puree
& arugula salad

The "Heart Attack" Burger/ 49
domestic kobe beef, foie gras,
black truffles, brioche &
a truffle demi-glace dipping sauce
w/ a bottle of Darioush/ 200

Seafood Fra Diavolo/ 26
shrimp & scallops over linguini

Beef Stroganoff/ 25
sliced beef tenderloin w/ stroganoff
sauce, mushrooms and spaetzle

Cajun Spiced Swordfish/ 25
w/ black bean pineapple salsa,
pepper, red onion and cilantro

ON THE SIDE

Yukon Gold Potato Puree/ 6.5 **V/GF**

Jalapeno Cole Slaw/ 4 **V/GF**

Zucchini Fries/ 5.5 **V**

Bacon Roasted Brussel Sprouts/ 8 **GF**

Sweet Potato Fries/ 5.5 **V**

Truffle Parmesan Fries/ 5.5

NON-ALCOHOLIC

Hosmer Mountain Bottling Co.
Root Beer, Black Cherry, Cola- Red
or Cream Soda/ 3.25

Gosling Ginger Beer/ 3

* Thoroughly cooking meats, poultry, shellfish, or eggs reduces the risk of food-born illness. In case of food allergies, notify your server prior to ordering.

V= Vegetarian **GF= Gluten free**
AGF= Available Gluten Free