

SHAREABLE

Spicy Chicken Wings
celery, bleu cheese 14

Crab Cakes
fennel and arugula salad, citrus aioli 16

Quesadilla
chicken or beef, salsa, curmin sour cream 14

Shrimp Cocktail
six jumbo prawns, zesty cocktail sauce 18

Market Cheese Plate
old chatham, ny artisanal selections 14

SOUPS & SALADS

Soup / Sandwich / Salad
seasonal soup, half sandwich of the day,
small caesar salad 17

Seasonal Soup
chef created with seasonal ingredients 8

Chicken Noodle Soup
egg noodles 9

Caesar Salad
+grilled chicken 10
+ skirt steak 7
+shrimp 7
garlic croutons, shaved parmesan

Tossed Cobb Steak Salad 15
skirt steak, tomato, avocado, blue cheese, red onion,
pepper-bacon, chopped egg, ranch dressing

The Green Salad 10
crisp iceberg, field greens, blistered tomatoes,
shredded carrots, diced cucumbers

Wedge Salad 15
crisp iceberg, blistered tomatoes,
green & red onions,
bleu cheese & buttermilk dressing

SANDWICHES

All sandwiches with Root Vegetable Chips or French Fries

Chicken Pesto 16
pesto marinated grilled chicken, arugula, roasted red peppers,
fontina cheese on an herbed bun

Reuben 16
shaved corned beef, sauerkraut, russian dressing
on grilled marble rye

Roasted Turkey Club 16
lettuce, tomato, mayo, bacon on sour dough toast

BIG Apple Burger 20
grilled 10oz sitoin burger/ brioche roll
new york pickle
choice of american, cheddar,
blue, swiss cheese

Millennium Burger Melt 22
sautéed onions, swiss cheese, on grilled brioche

DESSERT SELECTION

Fresh Fruit Plate
seasonal selection 12

Chef Foster's Bananas
rum raisin ice cream 12

New York Cheesecake
with strawberry compote 12

Caramelized Apple Charlotte
cinnamon ice cream 12

Warm Chocolate Lava Cake
vanilla ice cream 12

Ice Cream Sliders
chocolate, strawberry and vanilla ice cream 12

Tiramisu 12

Charlotte's Chocolate Strawberries
with almond & pistachio 18

Ice Cream and Sorbet Selections 7

BEVERAGE SELECTION

Gourmet Coffee 4

French Roast, Decaf

Espresso

6

Hof Cocoa

Cappuccino,

7

(\$1 additional shot)

Latte

Gourmet Teas 4

English breakfast, Earl Grey, Darjeeling, Orange Pekoe, Green
(Sencha), Decaffeinated Lemon, Decaffeinated Ceylon, Herbal
Peppermint, and Herbal Chamomile

SPECIALTY COFFEES

Espresso Martini 11

Espresso, Vanilla Vodka, Kahlua, Amaretto Disaronno

Irish Coffee 12

French Roast Coffee, Jameson's, Whipped Cream

ARLIN FOSTER
Chef de Cuisine

DANA WILLIAMS
Sous Chef