



STARTERS

Chicken and Corn Chowder <i>garnished with housemade pico de gallo</i>	\$10.00	Green Salad V <i>variety of lettuce, heirloom tomatoes, english cucumber, carrots, red onion.</i> Housemade dressing: lemon thyme vinaigrette, ranch, bleu cheese & thousand island.	\$10.00
Black-eyed Pea Hummus V <i>black-eyed peas, peanut butter, lemon juice, pita chips, vegetable batons.</i>	\$8.00	Watermelon Salad V <i>arugula, diced watermelon, strawberries, Maytag bleu cheese, praline pecans with a citrus vinaigrette.</i>	\$14.00
Crispy Spring Rolls <i>rice vermicelli, carrots, cabbage, shredded chicken and housemade ginger sauce.</i>	\$10.00	Caesar Salad V <i>romaine, fresh-grated parmesan, croutons with caesar dressing.</i>	\$10.00
Shrimp Tempura <i>wakame seaweed salad with housemade dipping sauce.</i>	\$16.00	Locally Sourced 4oz. Crab Cake <i>with remoulade sauce</i>	\$16.00

Salad Add-ons: Chicken or Shrimp \$6.00 Steak \$10.00 Grilled Salmon \$12.00

STEAK & CHOPS

All entrees are served with a choice of side salad and one house side.

12 oz Ribeye \$38 <i>USDA prime beef cut, well marbled for peak flavor.</i>	10 oz Brasstown Beef Flat Iron Steak \$30 <i>grass-fed, hormone-free beef from Brasstown, NC.</i>
12 oz USDA Prime NY Strip \$38 <i>full-bodied flavor; same muscle and slightly firmer than ribeye.</i>	White Marble Farms Double Cut Pork Ribeye \$29 <i>sourced from Richland, PA. heritage breed Mangalista pigs.</i>
Filet Mignon 6 oz/8 oz \$30/\$39 <i>USDA prime beef, tender corn-fed midwestern beef.</i>	

All steaks are served with a Madeira Demi-Glaze



HOUSE SPECIALTIES

8oz. Grilled Antartic Salmon \$28.00
sauce vin blanc

Joyce Farm Chicken Breast \$20.00
cremini mushroom jus

Linguine with White Wine Sauce V \$19.00
*Add ons: house vegetables \$6, chicken or shrimp \$7.00,
steak \$10.00, or grilled salmon \$12.00*

YOUR CHOICE OF SIDES

Additional sides available for \$6.00

Cambridge Mashed Potatoes

Macaroni and Cheese

Hand-cut French Fries
add cheese & bacon \$5

Roasted Fingerling Potato

Seasonal Vegetable Sauté

Sweet Potato Waffle Fries

Classic Hopping John

Sautéed Green Beans

Vegetarian menu available upon request.

DESSERTS

Homemade Peach Shortbread \$10.00
whipped cream, blackberry compote.

Homemade Peanut Butter Pie \$10.00
Reese's Cup, Chocolate.

Dark Chocolate Torte \$10.00
vanilla whipped cream and strawberry coulis.

KIDS MENU (10 & under) \$10

Smash Burger
with french fries

Caroline's Macaroni and Cheese
with apple sauce

Fried Chicken Tenders
with french fries

*** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Inform the Server of Any Allergies.

20% gratuity added to parties of 5 or more



VEGETARIAN MENU

SALADS

Green Salad \$10.00

variety of lettuce, heirloom tomatoes, english cucumber, carrots, red onion.
Housemade dressing: lemon thyme vinaigrette, ranch, bleu cheese & thousand island.

Watermelon Salad \$14.00

*arugula, diced watermelon, strawberries, Maytag bleu cheese,
praline pecans with a citrus vinaigrette.*

Caesar Salad \$10.00

romaine, fresh-grated parmesan, croutons with caesar dressing.

MAINS

Oat Milk Risotto \$20.00 *VE GF*

Seasonal Vegetable Sauté

Buddah Bowl \$18.00 *VE GF*

Panang Curry, Seasonal Vegetables, Coconut Milk, Jasmine Rice

Wild Mushroom Ravioli \$18.00

Cremini Mushrooms, Stewed Tomatoes, Basil Pesto

Lentil and Roasted Vegetable Lasagna \$20.00

Linguine \$19.00

white wine sauce and fine herbs.

VE- Vegan
GF- Gluten Free

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