



SNACKS & SHARES 10

Artisan Cheese & Charcuterie \$29.00

Assorted artisan cheeses & meats served with crackers, nuts & accompaniments

Brussel Sprouts \$18.00

Pan seared brussel sprouts, bacon, caramelized onions, fresh herbs, apple cider vinegar, parmesan & panko

Burrata \$18.00

Lemon oil, red wine vinaigrette, arugula, roasted tomato & grilled crostini

Spinach Artichoke Dip \$18.00

House Made Served with Naan Bread

Pizza \$23.00

DYO cauliflower crust pizza Choose from seasonal vegetables, sliced pork & beef meatballs, pepperoni, red onion, red sauce, white sauce

Roasted Beet Hummus \$16.00

Served with toasted crostini, vegetables & candied walnuts Sub Cauliflower Flatbread \$1

Ahi Tuna \$28.00

Seasonal (Ask server for details)

Crab Stuffed Mushroom \$18.00

Crimini mushrooms stuffed with our signature four cheese crab blend, baked to perfection, topped with asiago cheese

Cauliflower Bites \$15.00

Air fried cauliflower bites tossed in hot honey sauce

Beer Bread \$15.00

Warm beer bread with shipped butter

SANDWICHES 11

Turkey Club Wrap \$18.00

House roasted turkey, spring greens, onion, tomato, bacon, mild cheddar & cranberry mustard mayo in a tomato & herb wrap

Tuscany Sandwich \$19.00

Grilled chicken thigh, bacon, fresh mozzarella, gorgonzola, tomato, spring greens, garlic butter aioli & basil served on ciabatta

Cuban Sandwich \$18.00

Sweet and spicy pulled pork, shaved ham, baby Swiss, sweet house pickles & whole seed mustard

Caprese Sandwich	\$20.00
Tomato, basil, mozzarella, spring greens & balsamic reduction on your choice of cauliflower flatbread or sourdough Prosciutto \$5 Chicken \$7	
Seafood Lobster Roll	\$21.00
Lobster, crab and white fish salad with spiced aioli, chopped celery, fennel & shallot served in a New England style roll	
"Build Your Own" Burger	\$19.00
Waseda Farms burger with choice of Greens, Tomato, Onion and choice of cheddar, pepper jack or swiss cheese Fried egg \$2 Bacon \$3	
Chicken Salad Croissant	\$19.00
Made with Chicken Breast served on a bed of spring greens topped with craisins	
Philly Cheese Steak	\$19.00
Angus beef, provolone cheese, sauteed bell peppers, onions & mushrooms on a brick fire bun	
Rueben Sandwich	\$19.00
Marbled rye layered with corned beef, aged swiss, topped off with house thousand island dressing and sauerkraut - Grilled!	
Beyond Burger	\$21.00
Plant Based Burger with a choice of greens, tomatoes, onion and choice of cheddar, pepper jack or Swiss cheese	
Meatloaf Sandwich	\$18.00
Our signature meatloaf sliced on sour dough bread with caramelized onion and Swiss cheese	

BISTRO PLATES 16

Big Boo	\$23.00
Sliced chicken thigh, bacon, bow tie pasta, & vegetables in a spicy white wine cream	
Lobster and Seafood Mac & Cheese	\$27.00
Lobster, crab & white fish, four-cheese cream sauce, cavatappi pasta & asiago toast	
Ratatouille	\$21.00
Roasted eggplant, summer squash, red pepper & tomato with red wine tomato sauce, topped with spring greens & basil oil	
Thai Peanut Sautee	\$24.00
Sliced chicken thigh, seasonal vegetable spinach in a Thai peanut sauce, jasmine rice, green onions, spicy toasted peanuts & almonds	
Prosciutto Chicken	\$28.00
Chicken breast stuffed with prosciutto, bacon, mushrooms, spinach & mozzarella served with truffle cauliflower risotto, seasonal vegetables, white wine cream sauce & pistachios	
"Spaghetti" Squash & Meatballs	\$25.00
Waseda Farms beef & pork meatballs, red wine tomato sauce, spaghetti squash, fresh ricotta, basil & parmesan in a cream sauce	
Chicken Parmesan	\$25.00
Almond flour, parmesan crusted chicken breast topped, red wine tomato sauce, fresh mozzarella, spaghetti squash in a cream sauce, basil oil & parmesan	
Blackened Shrimp Tacos	\$25.00
Grilled shrimp, with corn tortillas, chihuahua cheese, cabbage and pickled onion salad and salsa roja	

Blackened Mahi Tacos	\$25.00
Blackened Mahi, with corn tortillas, chihuahua cheese, cabbage and pickled onion salad and salsa roja	
Grilled Salmon	\$31.00
Grilled salmon, served over house creamed corn, with pickled red onion salad and salsa roja	
Gluten Free Chicken Penne Pasta	\$28.00
Served with Gluten Free Pasta, Chicken Breast & White Cream Sauce	
Truffle Scallop Pasta	\$32.00
Gigli Pasta, four cheese white cream sauce, Hudson Bay scallops, Italian black truffle & spinach	
Four Cheese Ravioli with Meatballs	\$28.00
Four cheese ravioli served with marinara and meatballs without Meatballs \$22	
Shrimp Scampi	\$36.00
Shrimp Served with Lemon Butter Garlic Sauce over a Truffle Cauliflower Risotto	
Miso Glazed Cod	\$28.00
Atlantic Cod with house made miso paste on a bed of a'Bravo crafted cream corn with seasonal vegetables	
Shrimp Alfredo	\$23.00
Garlic butter sauteed shrimp, on a bed of linguine with house made white sauce garnished with Parmesan	

SOUPS & SALADS 10

Three Cheese Mushroom Soup	AVAILABLE OPTIONS
	Cup: \$8.00
	Bowl: \$12.00
	Quart: \$20.00
Black & Blue Salad	\$23.00
Blackened sirloin, mixed greens, red, green & yellow bell peppers, red onions, blue cheese crumbles, with blue cheese dressing	
Berry Salad	\$18.00
Mixed berries, pecans, feta cheese, spring greens with honey balsamic vinaigrette	
Roasted Sweet Potato Salad	\$18.00
Roasted sweet potato, red onion, kalamata olives, fresh mozzarella, parmesan, spring greens with honey balsamic vinaigrette	
Brussel Lovers Salad	\$20.00
House roasted turkey, bacon, dried cranberry, pistachio, spring onion, greens & spinach with parmesan peppercorn	
Mandarin Seared Tuna Salad	\$24.00
Seasonal seared rare tuna on a bed of spinach with mandarin oranges, zucchini, red and yellow peppers, citrus glaze & sesame seeds	
Turkey Pesto Pasta	\$18.00
Smoked turkey, dried cranberries, red onion & a light pesto aioli tossed with bow tie pasta, & parmesan	

Vegetable "Noodle" Bowl	\$24.00
Shrimp, in a spicy chicken based broth, seasonal vegetables & "vegetable noodles" (see server), served with fresh lime & toasted sesame seeds	
Roasted Beet Salad	\$19.00
Citrus goat and cream cheese blend, shaved onion, arugula, crispy beets topped with candied walnuts	
Roasted Beet Salad	\$19.00
Citrus goat and cream cheese blend, shaved onion , arugula, crispy beets topped with candied walnuts	
ENTREES 15	
Lobster Seafood Mac & Cheese	\$33.00
Lobster, crab & white fish, four-cheese cream sauce, cavatappi pasta & asiago toast	
Big Boo	\$29.00
Sliced chicken thigh, bacon, bow tie pasta, & vegetables in a spicy white wine cream	
Thai Peanut Sauté	\$30.00
Sliced chicken thigh, seasonal vegetable epiphany in a Thai peanut sauce, jasmine rice, green onions, spicy toasted peanuts & almonds	
Prosciutto Chicken	\$34.00
Chicken breast stuffed with prosciutto, bacon, mushrooms, spinach & mozzarella served with truffle cauliflower risotto, seasonal vegetables, white wine cream sauce & pistachios	
Chicken Parmesan	\$31.00
Almond flour, parmesan crusted chicken breast topped, red wine tomato sauce, fresh mozzarella, spaghetti squash in a cream sauce, basil oil & parmesan	
Classic Homestyle Meatloaf	\$27.00
A homestyle meatloaf accompanied with garlic mashed potatoes, burnt carrots and topped with house brown gravy	
Spaghetti Squash & Meatballs	\$31.00
Waseda Farms beef & pork meatballs, red wine tomato sauce, spaghetti squash, fresh ricotta, basil & parmesan in a cream sauce	
Miso Glazed Cod	\$34.00
Atlantic Cod with house made miso paste on a bed of á'Bravo crafted cream corn with seasonal vegetables	
Tenderloin	\$49.00
8 oz. hand cut tenderloin, chimichurri, roasted potatoes & seasonal vegetables	
Four Cheese Ravioli with Meatballs	\$34.00
Four cheese ravioli served with marinara and meatballs. Without Meatballs \$28	
Shrimp Scampi	\$42.00
Shrimp served with Lemon Butter Garlic Sauce over a Truffle Cauliflower Risotto	
Truffle Scallop Pasta	\$38.00
Gigli Pasta, four cheese white wine cream sauce, Hudson Bay scallops, Italian black truffle & spinach	
Shrimp Alfredo	\$29.00
Garlic butter sauteed shrimp, on a bed of linguine with house made white sauce garnished with Parmesan	

Grilled Salmon	\$37.00
Grilled salmon, served over house creamed corn, with pickled red onion and asiago toast	
Boneless Pork Ribs	\$30.00
8 oz. portion of boneless pork ribs served over Brussel sprout hash accompanied with parmesan potatoes topped with bacon	

SAVORY 21

Western Omelette	\$18.00
Eggs, onion, bell peppers, ham, cheddar. Served with hash browns and choice of seasonal fresh fruit or toast.	
Meat Lovers Omelette	\$20.00
Hash browns, bacon, sausage, ham, cheddar, choice of egg. Choice of seasonal fresh fruit or toast.	
Biscuits and Gravy	\$18.00
Pork & beef with white gravy over 2 biscuits with seasonal fresh fruit.	
Western Skillet	\$18.00
Hash browns, greenpepper, onion, cheddar choice of egg. Choice of seasonal fresh fruit or toast.	
Meat Lovers Skillet	\$20.00
Hash browns, bacon, sausage, ham, cheddar, choice of egg. Choice of seasonal fresh fruit or toast.	
Breakfast Croissant	\$18.00
Fried egg, bacon, choice of cheese. Served with seasonal fresh fruit.	
Breakfast Burger	\$20.00
Wasem Farms burger, bacon, egg, choice of cheese. Served with seasonal fresh fruit.	
Seafood Lobster Roll	\$21.00
Lobster, crab and white fish salad with spiced aioli, chopped celery, fennel & shallot served in a New England style roll. Served with choice of chips or fruit.	
Wild Caught Salmon & Eggs	\$29.00
Choice of egg with seasonal vegetables & parmesan garlic potatoes.	
Turkey Club Wrap	\$18.00
House roasted turkey, spring greens, onion, tomato, bacon, mild cheddar & cranberry mustard mayo in a tomato & herb wrap. Served with choice of chips or fruit.	
Caprese Sandwich	\$20.00
Tomato, basil, mozzarella, spring greens & balsamic reduction on your choice of cauliflower flatbread or sourdough. Served with choice of chips or fruit. Prosciutto \$5, Chicken \$7.	
Turkey Pesto Pasta	\$18.00
Smoked turkey, dried cranberries, red onion & a light pesto aioli tossed with bow tie pasta, & parmesan.	
Lobster and Seafood Mac & Cheese	\$27.00
Lobster, crab & white fish, four-cheese cream sauce, cavatappi pasta & asiago toast.	
Berry Salad	\$18.00
Mixed berries, pecans, feta cheese, spring greens with honey balsamic vinaigrette.	

Roasted Sweet Potato Salad	\$18.00
Roasted sweet potatoes, red onion, kalamata olives, fresh mozzarella, parmesan, spring greens with honey balsamic vinaigrette.	
Rustic Lovers Salad	\$20.00
House roasted turkey, bacon, dried cranberry, pistachio, red onion, greens & spinach with parmesan peppercorn.	
Shrimp and Vegetable "Noodle" Bowl	\$23.00
Shrimp, in a spicy chicken based broth, seasonal vegetables & "vegetable noodles, (see server), served with fresh lime & toasted sesame seeds.	
Ratatouille	\$21.00
Roasted eggplant, summer squash, red pepper & tomato with red wine tomato sauce, topped with spring greens & basil oil. Add eggs \$2 each.	
Steak & Eggs	\$32.00
Steak, hash browns, 2 eggs, choice of toast or fruit.	
Spinach Chicken Crepes	\$28.00
3 crepes on a bed of hash browns covered in our signature cream sauce served with fruit.	
Beyond Burger	\$21.00
Plant Based Burger with choice of Greens, tomato, Onion and choice of cheddar, pepper jack or swiss cheese. Served with choice of chips or fruit.	

SIDES 7

Seasonal Fruit	\$4.00
Parmesan Garlic Potatoes	\$6.00
Toast	\$3.00
Additional Egg	\$2.00
Bacon	\$6.00
Sausage	\$6.00
Hash Browns	\$5.00

SWEET 5

Stuffed French Toast	\$20.00
2 pieces of brioche, cream cheese filling with optional fruit topping. Served with seasonal fresh fruit.	
Traditional French Toast	\$14.00
2 pieces of brioche. Served with seasonal fresh fruit.	
Traditional Pancakes	\$14.00
Stack of 2 pancakes. Served with seasonal fresh fruit.	
Blueberry Pancakes	\$15.00
Stack of 2 pancakes. Served with seasonal fruit.	

Chocolate Chip Pancakes	\$15.00
Stack of 2 pancakes. Served with seasonal fruit.	

HOT DRINKS 5

House Brewed Local La Java Coffee	\$5.00
Dark roast, flavor of the day & decaf.	

French Press Pot Local La Java Coffee	\$15.00
Dark roast or medium roast. Served with side of heavy cream.	

Hot Tea	\$5.00
Ask your server to see today's flavors.	

Hot Chocolate	AVAILABLE OPTIONS
	Truffle: \$6.00
	Salted Caramel: \$7.00
	Aztec: \$7.00
	Peppermint White Chocolate: \$7.00
	Turtle Cheesecake: \$7.00

Apple Cider	\$6.00
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COLD DRINKS 2

Juice	\$5.00
Orange, Cranberry, Apple, Tomato. **Additional charge for refills.	

Iced Tea	\$5.00
Herbal House Brew.	

BAR 2

Bloody Mary	\$14.00
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Bottomless Mimosas	\$17.00
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