

BITES

- artisan cheese dip** 11.
LOCAL FARMSTEAD CHEESE & AVOCADO
HOUSE PICO DE GALLO, CORN TORTILLA CHIPS
- truffle brussels** 9.
BACON LARDONS, GARLIC, PARMESAN AIOLI
- cauliflower florets** 7.
CRISPY FRIED, CARAMELIZED ONION DIP
- pretzel knots** 8.
SEA SALT, CHEDDAR ALE SAUCE

APPS

- wings** 6 pc. 9. 10 pc. 15.
DRY SPICED, CAJUN BUFFALO OR CITRUS IPA
HOUSE BLUE CHEESE, CARROTS, CELERY
- nachos** 12.
SPICED CORN TORTILLA CHIPS, CHIPOTLE CHEDDAR,
TOMATO, RED ONION & JALAPENO PICO DE GALLO
ADD: "mean bean chili" OR grilled chicken +4
ADD: sour cream OR guacamole +2 ea.
- confetti calamari** 14.
CRISPY FRIED, SPRINKLED WITH GORGONZOLA,
TRI-COLOR PEPPERS, RED ONION, HERBS, SRIRACHI AIOLI
OR: TOSSED WITH SWEET CHILI SAUCE & SCALLIONS

SANDWICHES & WRAPS

- fried chicken sandwich** 14.
SPICY HALF SOUR PICKLE SLAW, SRIRACHA AIOLI
- tuna steak wrap** 15.
SESAME SEARED AHI TUNA, ROOT VEGETABLE SLAW,
PONZU GLAZE, SCALLIONS, SPINACH WRAP
- roast beef tartine** 14.
CRUMBLLED GORGONZOLA, GRILLED VADALIA ONION,
ARUGULA, HORSERADISH AIOLI, ARTISAN TOAST
- hen house wrap** 12.
POACHED CHICKEN, APPLE, ALMOND & FIG SALAD
SPINACH WRAP OR BIBB LETTUCE CUPS
- turkey apple brie** 14.
WHOLE GRAIN MUSTARD, CRANBERRY AIOLI

BURGERS

- at the corner** 14.
GRILLED BLACK ANGUS BURGER, ALPINE CHEDDAR,
HOUSE PEPPERCORN AIOLI, SESAME BUN
- on the green** 16.
GRILLED BLACK ANGUS BURGER, AVOCADO,
GRILLED TOMATO, PEPPER BACON, BIBB LETTUCE BUN
- *ADD: FRENCH FRIES +3 ea. OR SWEET POTATO FRIES +4 ea.**

BURGER TOPPERS

- ADD:** GRILLED ONIONS,
FOREST MUSHROOMS
CRISPY BACON STRIPS,
GORGONZOLA CHEESE,
AVOCADO SLICES 2 ea.
- SUB:** LOCAL GRASS-FED BEEF
BIBB LETTUCE BUN,
GLUTEN FREE BUN 3 ea.

SALADS

- beet & bibb sliders** 15.
BIBB LETTUCE CUPS WITH GOAT CHEESE CRUMBLES,
ROASTED BEETS, RED ONION, WATERMELON RADISH,
CRUMBLLED CASHEWS, BALSAMIC VINAIGRETTE
- the sharecropper** 14.
CHOPPED ROMAINE, CARROTS, CUCUMBER, CELERY,
ONION, BELL PEPPER, CANNELLINI BEANS,
SWEET POTATO FRITES, CHIVE & BUTTERMILK RANCH
- kale, seed & green** 13.
BABY KALE, CARROTS, AVOCADO, SESAME SEEDS,
BROCCOLI SHOOTS, BRUSSELS SPROUTS, EDAMAME,
CRISPY RICE NOODLES, CITRUS-GINGER DRESSING
- primadonna** 14.
ARTISAN GREENS, APPLES, ALMONDS, DRIED CRANBERRIES,
PRIMA DONNA AGED GOUDA, LEMON CITRUS VINAIGRETTE

- SALAD TOPPERS
- GRILLED CHICKEN BREAST**
add 6.
- GRILLED SALMON FILET**
add 9.
- SEARED AHI TUNA STEAK**
add 9.
- GRILLED SHRIMP SKEWER**
add 8.
- MARINATED FILET TIPS**
add 11.

LUNCH FARE

- mac & cheese** 14.
THREE CHEESE MORNAY SAUCE, BAKED PANKO TOPPING
- farmhouse ale crispy cod** 16.
ROOT VEGETABLE & HALF SOUR PICKLE SLAW, SWEET POTATO FRITES
- atc noodle bowl** 16.
SAUTEED RICE NOODLES, JULIENNE VEGETABLES, BRUSSELS SPROUTS,
CASHEWS, PONZU LIME & GINGER SAUCE
ADD: grilled shrimp +8 OR grilled chicken +6
- beer can chicken tacos** 14.
ROASTED CORN & POBLANO PEPPER, BUSTED BEANS,
CRUMBLLED CHUAUHUA CHEESE, SCALLIONS, SPICY AIOLI

FLATBREADS

- indian summer** 15.
CRISPY BACON, CHEDDAR & PROVOLONE CHEESE,
ROASTED CORN, DICED TOMATO, SCALLIONS,
GRILLED SHRIMP, GARLIC AIOLI
- white's woods** 14.
FOREST MUSHROOMS, CARAMELIZED ONIONS,
BAKED BRIE, MISSION FIGS, ARUGULA, BALSAMIC GLAZE
- beef panzanella** 16.
BALSAMIC GLAZED BEEF TIPS, GORGONZOLA CHEESE,
HEIRLOOM TOMATO, RED ONION, ARUGULA

SOUPS

- new england chowder bisque** 9.
LOBSTER, SHRIMP, CRAB, POTATOES, LEEKS
CRÈME FRAICHE & HERBS
- vegetable "mean bean" chili** 7.
RUSTIC BEAN BLEND, JICAMA, CARROT, GARLIC,
ROASTED CORN, RICH TOMATO BASE
SWEET POTATO FRITES
- baked four onion soup** 8.
SPANISH & BERMUDA ONIONS, SHALLOTS, LEEKS,
RICH VEGETABLE BROTH, RUSTIC CROUTONS,
BAKED PROVOLONE & GRUYERE CHEESE
- tomatillo gazpacho** 7.
CUCUMBER, BELL PEPPER, TOMATILLOS, AVOCADO
CILANTRO, CHILI PEPPER, CUMIN & LIME
TOPPED WITH AVOCADO & MANGO PICO DE GALLO