



SHARABLE STARTERS

POUTINE \$14

Fries with cheese curds, crispy pork and gravy.

Short Rib option +\$4

OLD BAY POTATO CHIPS \$6

6 JUMBO WINGS \$12

Deep fried with choice of Old Bay and Vinegar, Lemon-Pepper, or Smooth Buffalo sauce.

SPINACH ARTHICHOKE DIP \$14

Made with onions, garlic, cheddar cheese, house pita bread

CAULIFLOWER BITES \$12

Breaded, fried and served with a chipotle dip. Vegan friendly.

BRUSSEL SPROUTS \$12

Charred, tossed with salt and pepper. Vegan friendly. GF

Bacon Onion Marmalade +\$2. GF

PIZZAS (Gluten Free Available)

TRADITIONAL PIZZA \$14

House-made San Marzano tomato sauce, shredded mozzarella and fresh basil.

MARGHERITA PIZZA \$15

House-made San Marzano tomato sauce, fresh mozzarella, fresh tomato, fresh basil and EVOO.

WHITE PIZZA \$15

Fresh Mozzarella, Fresh Basil and EVOO.

Cacio e Pepe style + \$2

Shrimp scampi style + \$5

Toppings for any pizza \$2 each.

Sausage, Peppers, Artichokes, Pepperoni, Onions, Mushrooms, Ham, Olives, Fresh Garlic, Ground Beef, Anchovies

SALADS

HOUSE SALAD \$10

Romaine, red onions, cherry tomatoes, celery, cucumber, provolone chunks, house dressing. GF

APPLE SALAD \$13

Mixed greens, apple, candied pecans, blue cheese, apple vinaigrette. GF

CAESAR SALAD \$12

Romaine, croutons, shaved parmesan.

ANNIE'S CHICKEN SALAD \$15

Romaine, grilled garlic citrus chicken, bacon, avocado, cherry tomatoes, horseradish Ranch dressing. GF

Add to any salad chicken \$6\shrimp \$8\salmon \$10\steak \$12

BURGERS & BOWLS

CLASSIC BURGER \$14

8oz blend of brisket, short rib and chuck on a toasted brioche roll, topped with lettuce, tomato. Served with fries.

\$2 add options: bacon, bacon/onion marmalade, cheddar, gouda, American, swiss, pepper Jack, avocado, mushrooms, onions, Taylor ham, fried egg

KOREAN BBQ BOWL \$20

BBQ cauliflower and veggies served over risotto. Topped with pickled red onions and sesame seeds. Vegetarian friendly.

Add steak +\$12

BBQ MAC & CHEESE BOWL \$18

Classic, four-cheese sauce, topped with BBQ pulled pork.

BOWL OF SOUP (ask server) \$10

Add grilled cheese sandwich +\$6

ENTRÉES

FISH OF THE DAY (ask server) \$MP

Sauteed in lemon and white wine, or blackened. Served with tomato risotto and seasonal veggie. GF

CHICKEN MILANESE \$26

Panko encrusted with Italian spices, sauteed and served over a bed of mixed lettuce, grape tomatoes with a balsamic vinaigrette dressing.

SHORT RIB \$30

Slowly braised in red wine and spices, topped with horseradish gravy. Served with mac n cheese and seasonal veggie.

GRILLED MARYLAND CRAB CAKE \$36

Great Grandma's recipe. 8 ounces of jumbo lump, heavy on Old Bay, light on filler. Served with fries and a house salad.

BROWNEED BUTTER SEARED SCALLOPS \$30

Served with tomato risotto and butter beans. GF

FILET au POIVRE \$36

6 oz. filet mignon, topped with Cognac Pepper Sauce. Served with sweet potato fries and seasonal veggie.

SIDES

\$4 sides: French Fries, Potato Chips, Cole Slaw

\$6 sides: Sweet Potato Fries, Onion Rings, Seasonal Vegetables, Side House Salad

KIDS MENU \$10

Chicken Fingers & Fries

Grilled Cheese & Fries

Cheese Pizza

Mac & Cheese

SARATOGA SPRING OR SPARKLING BOTTLED WATER \$7

BOTTOMLESS SOFT DRINKS \$3

PEPSI, DIET PEPSI, SIERRA MIST, MUG ROOT BEER, MOUNTAIN DEW, GINGER ALE, LEMONADE, ICE TEA