

DINNER

STARTERS

Local Pickled Plate ever-evolving: ask your server 8

Bar Fries classic french fries, with black olive aioli 4

Artichoke-Spinach Dip warm & creamy, with local bread 6

Sweet Potato Fries with tomato-ginger jam 5

Warm Brie with brandied apple chutney, local bread, & cinnamon syrup 9

Truffle Parmesan Fries french fries tossed with white truffle oil and parmesan, with housemade ketchup 7

§ **Nachos** melted cheddar, salsa, sour cream 9
ADD black beans, bacon, jalapenos, mushroom, chorizo (+3)

Sesame Seared Ahi Tuna served chilled, with cucumber salad, pickled ginger, wasabi, & crispy wontons 10

Beet & Blue Salad local beets, local blue cheese, toasted walnuts, orange, honey-citrus vinaigrette 8

Jerk Chicken Quesadilla local free-range chicken, cheddar, salsa, tomato, sour cream 9

§ **Quesadilla** cheddar, salsa, tomato, sour cream 9
ADD black beans, bacon, jalapeno, mushroom, chorizo (+3)

Shrimp Cocktail housemade chili-lime cocktail sauce 8

Crab Cake jumbo lump blue crab, with fennel-apple salad, curry aioli 9

SOUPS & SALADS

Soup Today rotating & vegan options available every day 4/6

Spicy Crab Bisque our best seller 10 years straight! 5/7

Stella-Garden* greens, veggies, balsamic vinaigrette 6/9

Farmstand* local spinach & kale, vanilla-poached pears, toasted walnuts, beet-infused goat cheese, honey-citrus vinaigrette 7/12

She She Popeye* spinach, roasted red pepper, veggies, goat cheese, sesame-soy vinaigrette 7/12

Mediterranean* mixed greens, spinach, olives, red onion, cucumber, local feta cheese 7/12

* *ADD Seared Rare Tuna* (+6) *Salmon* (+6) *Grilled Chicken* (+4)
Roasted Portabella (+3) *Crab Cake* (+6)

LOCAL, ORGANIC, GRASS-FED BURGERS

Choose tortilla chips, salad, bar fries, or sweet potato fries (+1)

§ **Burger** 11

ADD (+.50 each) local cheddar, swiss, local blue cheese, guacamole, bacon, salsa, mushroom, sauteed onion

Finger Lakes Burger grass-fed burger, housemade ketchup & stout mustard, local cheddar 12

The Oh! Burger Guinness-soaked grass-fed burger, local creamy blue cheese, bacon 12

Berkeley-Urger grass-fed burger, mozzarella, roasted portabella, sprouts, pesto 12

Suburban Country Fair grass-fed burger, cheddar, bacon, sauteed onion, housemade bbq sauce 12

Gorges Burger grass-fed burger, brie, bacon, housemade stout mustard 13

SANDWICHES

Choose chips, green salad, bar fries (+1), or sweet potato fries (+2)

Tuna Wrap pan-seared tuna, red potato, hard-boiled egg, basil, spinach, olive aioli 10

Turkey & Brie house-roasted turkey, brie, local apple, sprouts, housemade stout mustard, french bread 11

Salmon Wrap pan-seared salmon, tomato, red onion, greens, cucumber relish 12

Grilled Brie brie, bacon, local apple, multigrain bread 10

Slowdraw grilled chicken, swiss, mushroom, aioli, sauteed onion, greens, tomato, french bread 11

Ellawrap roasted portabella, guacamole, sprouts, roasted red pepper, tomato, red onion, greens 10

Chicken Pesto Mozzarella Wrap grilled chicken, pesto, mozzarella, tomato, greens 11

Crab Cake Sandwich housemade jumbo lump blue crab cake, greens, tomato, chipotle remoulade, honey roll 12

ENTREES

Roasted Vegetables & Greens a hearty serving of your local area vegetables and greens 17

Local Sausage Penne local chorizo, roasted red pepper & onion, mozzarella, marinara 18

Drunken Pesto Chicken & Penne roasted red pepper, pesto, creamy vodka sauce 17

Cajun Sausage Ravioli tossed with crawfish, shrimp, and white wine sauce 18

Jail Island Salmon chili-rubbed & pan-seared, over honey-roasted vegetables & a bed of rice 20

Stuffed Portabella loaded with wild mushrooms, local crunchy bean sprouts, & vegetables, sauteed in sherry 17

Truffle Parmesan Penne wild mushrooms, leeks, & garlic sauteed in buttery white truffle oil, tossed with parmesan & parsley 18

Grilled Chicken with housemade grape chutney, sauteed local green beans & local cheddar risotto 19

Local Pork Chop brandied local apples, housemade mac & cheese, honey-roasted vegetables 21

Seared Sea Bass Steak topped with apples & fennel, served over a bed of local spinach and kale 20

Grilled Rare Tuna with grape & caper salsa, over rice 20

Dry-Aged, Local, Organic, Grass-Fed Steak peppercorn-encrusted, with local cheddar smashed potatoes, sauteed local green beans, finished with demi-glace 21