

DINNER MENU

FALL 2019

SNACKS

BREAD & BUTTER BOARD

whipped & infused butters,
daily selection of bread 5

WOOD ROASTED OLIVES

with focaccia 6

SMALL PLATES

CHOPPED SALAD

chopped greens, candied nuts, apples, bacon,
goat cheese, roasted apple vinaigrette 4

GRILLED CAESAR

little gem lettuce, speck, focaccia crisps,
roasted garlic caesar dressing,
black pepper pecorino romano 9

PORK RINDS

with pimento cheese, ghost chili hot sauce 9

TEMPURA CHEESE CURDS

roasted apple vinaigrette, black garlic ranch 9

DEVILED EGGS

smoked prosciutto, sweet & spicy
pickle relish 5

FRIES

with ketchup & smoky beef fat aioli 6

DEVILS ON HORSEBACK

ohio goat cheese stuffed dates wrapped in
coffee-rubbed bacon 7

WARM HONEY-BUTTERMILK CORNBREAD

with roasted jalapeno-maple butter 9

"JAPANESE STYLE" CRISPY FRIED CHICKEN

ginger, soy, sake, chile honey,
togarashi mayo 13

HEARTH ROASTED VEGETABLES

chef's selection of seasonal vegetables,
fire roasted & simply dressed 8

LITTLENECK CLAMS

ale-steamed clams with fennel, shallots,
chorizo, & toasted bread 12

LARGE PLATES

SMASHBURGER

double patty, caramelized onions, aged cheddar
ale fondue, & crispy fries 13

HALF CHICKEN

wood roasted, spice rub, carrot, &
dumplings, natural jus 16

FISH & CHIPS

sustainably raised tempura barramundi, house
slaw, malt vinegar tartar, & crispy fries 19

DUCK CONFIT

crispy skin, wood braised red cabbage,
polenta, mustard ham jus 23

RESPONSIBLY RAISED BEEF

chef's choice of cut, local arugula,
bearnaise aioli, & crispy fingerling potatoes MP

SHORT RIB

spiced rub, watercress, roasted mushrooms,
black garlic steak sauce 30

PORK

berkshire chop, ember roasted butternut squash,
pickled shallots, cilantro,
spiced pumpkin seeds, mole negro 24

GNUDI

ricotta dumplings, brown butter,
red pesto, speck, basil 17

SALMON

bbq spice, carolina gold rice,
wilted spinach, corn bread crumbles,
red eye gastrique 13

TACOS (VEG)

wood grilled mushrooms, shredded cabbage,
pickled shallots, avocado, feta,
ghost chile hot sauce, carolina gold rice 13

MACARONI & CHEESE

cavatappi pasta, aged cheddar ale fondue,
toasted corn bread crumble 13
add coffee bacon 2

- Ghostwriter

special thanks to our local partners:

Lucky Cat Bakery, Black Radish Creamery, Jeni's Ice Cream, North Country Charcuterie

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.