



Soup Du Jour		\$6
Shrimp Cocktail	served with house-made Cocktail Sauce	\$12
Bruschetta	Chevre, Tomato Confit topped with Balsamic reduction served with Crostini	\$12
Ahi Tuna Tartare	served on a bed of Seaweed Salad and shredded cucumber	\$14
Shrimp Ceviche	fresh summer vegetables and fresh lime juice, tortilla chips	\$14
Pork Dumplings	served with Sweet Asian Chile Lime Sauce	\$10
Chicken Wings	choice of Barbeque or Buffalo Sauce	\$14
Warm Pretzels	served with house-made Honey Dijon	\$10

Simple Green Salad	baby greens, tomato, cucumber, radish, carrots with choice of dressing (maple balsamic vinaigrette, honey lemon vinaigrette, red onion poppyseed vinaigrette, champagne vinaigrette, ranch, bleu cheese)	\$9
Strawberry Summer Salad	baby greens, cucumber, red onion, strawberries, chevre, champagne vinaigrette	\$12
Beet Salad	Baby greens, beets, red onion, cucumber, chevre, balsamic reduction, extra virgin olive oil	\$12

Add protein to any salad Chicken \$8 • Tuna \$14 • Shrimp \$10 • Pulled Pork \$8 • Bacon \$4

Tuna Poke Bowl	Ahi tuna, pickled red onion, cucumber, radish, carrots, seaweed salad, pickled ginger, topped with ginger lime smoked soy sauce on a bed of rice	\$20
Chicken Quesadilla	house marinated grilled chicken, Cabot cheddar cheese, fresh Pico de Gallo, sour cream	\$16
Chilled Shrimp Taco	pickled cabbage, shrimp, Pico de Gallo, topped with sriracha lime sour cream	\$18
Vermont Cheddar Burger	baby greens, tomato, caramelized onion aioli, served with French fries	\$16
Maple Dijon BBQ Pulled Pork	pickled red onion on grilled Portuguese muffin, served with French fries	\$16
Pulled Pork Nachos	cheddar cheese, fresh Pico de Gallo, sour cream	\$14

Seared Ahi Tuna Steak	topped with pineapple salsa and sesame seeds, served over cilantro rice and vegetable du jour	\$26
Shrimp Provencal	jumbo shrimp in a classic French tomato sauce, over linguini	\$24
Bolognese	rich, creamy classic Bolognese sauce over linguini; Chef's favorite recipe	\$24
Sofrito's Bowl	Cilantro rice, black beans, Pico de Gallo, sour cream, guacamole, grilled tofu, tortilla chips Add: Chicken \$8 • Shrimp \$10 • Pulled Pork \$8	\$20
Grilled Statler Chicken	topped with tomato confit and pomegranate glaze, served with chevre mashed potatoes and vegetable du jour	\$24
Pork Stir Fry	Garden veggies, pork strips with sesame soy glaze over rice	\$22
Beef of the day	Please ask your server about our beef option	MP

Sides French Fries \$5 • Mashed Potatoes \$5 • Rice \$5 • Vegetable du jour \$5 • Side Salad \$6

We are unable to accommodate substitutions.
Please notify us of any allergies and we will be happy to accommodate.
Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.