



## VEGETARIAN

### CRISPY TOMATOES AND FRESH MOZZARELLA

fresh mozzarella, mixed greens, basil cream sauce, balsamic reduction  
\$14

### HUMMUS SAMPLER

lemon and chili hummus, tzatziki, warm pita, assorted vegetables  
\$10

### SPINACH ARTICHOKE DIP

served with blue corn tortilla chips  
\$12

### MIXED GREEN SALAD

cucumbers, tomatoes, carrots, red onion  
\$10/\$5

### ICEBERG B.L.T. SALAD

iceberg wedge, cherry tomatoes, blue cheese dressing  
\$12/\$8

### SEASONAL SALAD

please ask your server for details  
\$12/\$8

### PAD THAI

rice noodles, asian vegetable medley, thai peanut sauce, tofu, cashews  
\$22

### VEGGIE BURGER

black bean veggie burger, pepper jack cheese, garlic puree, tomato-jalapeno jam, crispy kale  
*served with parmesan garlic fries or sub salad for \$2*  
\$14

### BUTTERNUT SQUASH RAVIOLI

brown butter-sage sauce  
\$22

HEAD CHEF: Joshua Terry

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness,  
especially if you have certain medical conditions

**PLEASE NOTIFY YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY**

## GLUTEN FREE

### GF MUSSELS

P.E.I. mussels steamed in a coconut red curry broth, onions, tomatoes, cilantro, and basil  
\$14

### GF TOMATOES AND FRESH MOZZARELLA

fresh mozzarella, mixed greens, basil cream sauce, balsamic reduction  
\$14

### GF HUMMUS SAMPLER

lemon and chili hummus, tzatziki, assorted vegetables  
\$10

### GF CAESAR SALAD

crisp romaine hearts, house made caesar dressing, shaved parmesan  
\$11/\$6

### GF MIXED GREEN SALAD

cucumbers, tomatoes, carrots, red onion  
\$10/\$5

### GF ICEBERG B.L.T. SALAD

iceberg wedge, cherry tomatoes, bacon, blue cheese dressing  
\$12/\$8

### GF SEASONAL SALAD

please ask your server for details  
\$12/\$8

Add to any of the above salads:

Chicken \$6, salmon \$12, steak \$13, scallops \$14

### \*GF SALMON

pan seared salmon, dill, sugar snap peas, roasted red bliss potatoes, cioplin onion, white balsamic-mustard vinaigrette  
\$25

### GF SEARED SEA SCALLOPS

sweet creamed corn and bacon, a sauté of brussel sprouts & shallots  
\$28

### \*GF GRILLED RIBEYE

crème fraiche & chive mashed potatoes, grilled asparagus, mushroom, bacon & bleu cheese demi-glace  
\$33

### GF PAD THAI

choice of sautéed chicken OR tofu, rice noodles, asian vegetable medley, thai peanut sauce, tofu, scrambled egg, cashews  
\$22

### \*GF CRAVE BURGER

maine family farms grass fed beef, all natural bacon, vermont cheddar, pickled red onion, mixed greens, truffle aioli, served with a side mixed green OR caesar salad  
\$18

### GF CHICKEN SANDWICH

Fresh mozzarella, tomato, basil cream, balsamic drizzle, served with a mixed green OR caesar salad  
\$16

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