



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

PAN SEARED HADDOCK

pancetta-corn risotto, mushroom, onion, lemon
\$27

*GF SALMON

pan seared salmon, dill, sugar snap peas, roasted red bliss potatoes, ciopolin 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

*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