

TO SHARE

Pretzels	Trio of German-style pretzels: salt, sesame & cranberry An old-world recipe creates a dark, earthy crust and soft chewy center, served w/ honey mustard and rarebit		6
Samosas	pan fried pastries filled with roasted root vegetables mint coriander sauce and mango chutney	serves 2-4	10
Mussels	Prince Edward Island with coconut curry	1 pound	13
Meatballs	Wagyu beef stuffed w/ hickory bacon and Yancey's Fancy cheddar; bourbon barbecue glaze	serves 2-4	12
Fritters	Crispy chickpea fritters with red pepper aioli and cucumber-dill relish	serves 1-2	8
Baked Brie	Brie wrapped in puff pastry w/ fruit compote	serves 2	8
Crab Cakes	Baltimore-style crab cakes, sized to share	½ dozen	15
Olives	olives and celery salad with grilled pita bread marinated feta cheese, whole roasted garlic and extra virgin olive oil	serves 2-4	9
Preservation Platter	devils on horseback, Hartmann's sausage and jalapeno liverwurst, sliced Italian style meats, gardiniere, toasted ciabatta	serves 1-2 serves 3-4	13 18

OR NOT TO SHARE

Mixed Greens Salad with herb vinaigrette 4
Spinach Salad with pear, spiced almonds and blue cheese tart 6
Bitter greens with orange, olives and fennel 5
Soup du jour 4

Stuffed Chicken

baked w/ Yancey's Fancy cheddar & broccoli, roasted red pepper sauce, baby carrots
19

Broiled Haddock

fresh herb crusted, oven fries, asparagus and Hollandaise
18

NY Strip Steak

12 oz Certified Angus steak with twice-baked potato and red wine sauce
25

Flour City Pasta's Mushroom Shells

with Parmigiano-Reggiano, spinach, fresh mushrooms and Tennessee hickory bacon
(also available vegetarian)
16

Leek and Goat Cheese Tart

with spaghetti squash and Arrabiata sauce
16

Stuffed Cabbage

filled with ground lamb and rice with a spicy tomato sauce and mashed potatoes
18

Prix Fixe du jour

Chef's daily selection of three-course dinner, 2 glasses of wine and coffee or tea
\$36

Please ask your server about our selection of desserts & after dinner drinks