



Appetizers

Soup of the Day \$5.95

Ask Server for details

House Salad \$5.95 ^{GF}

Mixed Greens tossed in your Choice of Dressing, with Cucumbers, Carrots, Tomatoes and Red Onions.
Choose from Maple Balsamic or Ranch Dressing.

Traditional Caesar Salad \$6.95

Crisp Romaine tossed with Caesar* dressing, freshly shaved Parmesan,
and garlic toasted croutons

Beet Salad \$7.75 ^{GF}

Roasted Beets, Goats Cheese, Pistachios, Mixed Greens and Tarragon Vinaigrette

Spinach Artichoke Dip \$7.95

Fresh Spinach, Artichokes, and Red Peppers in a Creamy Ricotta Dip, Served Hot with Potato Chips

Shrimp & Grits \$8.95

Sautéed Garlic Shrimp with Herb Polenta finished with Sharp Cheddar Cheese

Seared Pork Belly \$10.95

Seared Local Pork Belly from PT Farms in homemade Ramen Noodles,
Mushroom Broth & Scallions

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



Gluten Free

Parties of 6 or more may be subject to an 18% Gratuity



Pub Fare

Trio of Sliders \$12.95

Home Made Pulled Pork, Chorizo Sausage & Bacon & Beef Burger on Brioche Slider Rolls

Fish and Chips \$15.95

Beer battered cod made with Tuckerman's Ale served with chips, malt vinegar and tartar sauce

Bangers n' Mash \$17.50

Seared twin British sausages over Harman's Aged Cheddar mashed potatoes with pan gravy and frizzled onions

Sunset Burger \$12.25

Grilled 8oz burger served on a toasted roll with lettuce, tomato, onion and sliced pickle with French fries. Choose from Harman's Cheddar or Swiss Cheese. Add bacon (+\$2)

Southwestern Black Bean Chipotle Burger \$11.50

A treat for vegetarians & meat lovers alike, Served on a Toasted Bread roll with French Fries.

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Entrées

Mushroom Tortellini \$19.95

Home Made Mushroom Tortellini with Snow Peas,
Roasted Grape Tomatoes & Herb Butter Sauce

Seared Atlantic Salmon \$22.95 ^{GF}

Seared Atlantic Salmon topped with Tomato & Mushroom Ragout
served with White Bean Cassoulet and Snow Peas.

Dry Rubbed Ribeye Steak \$25.95 ^{GF}

10oz Ribeye Steak seared with our own Dry Rub
served with Harman's Cheddar Mash, Rainbow Chard & a Shallot Demi-Glace.

Misty Knoll Statler Chicken \$22.95 ^{GF}

Pan Seared Misty Knoll Chicken Breast with Duck Rendered Fingerling Potatoes,
Roasted Cauliflower & Pan Jus

Sunset Salad \$15.95 ^{GF}

Entrée Salad of field greens with veggies, dried cranberries, crumbled gorgonzola.
Add grilled chicken (+\$3) or salmon (+\$4)

Cottage Pie \$15.95

House Ground Beef baked with Carrots Celery & onions in Au Jus
topped with Harmans Cheddar Mash

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Dessert

Flourless Chocolate Torte \$6.95 ^{GF}

Our new recipe served with Vanilla Ice Cream & Strawberry Sauce

Sunset Cheesecake \$6.95

Ask server for details of today's Home Made Cheesecake

Lavender Panna Cotta with Mixed Berry Gellée \$6.95

Light & Creamy Panna Cotta topped with a Gellée of Mixed Berries.

Ice Cream Trio \$5.95

Vanilla, Chocolate, and Strawberry Ice Creams with Chocolate Sauce

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