

level one

appetizers

Duck Confit Spring Rolls <i>served with a sesame ginger sauce</i>	9
Roasted Eggplant Hummus <i>roasted garlic, caramelized onions and served with warm pita and veggies</i>	8
Lobster Mac N' Cheese <i>maine lobster blended with artisanal cheeses and cavatapi pasta</i>	14
PEI Steamed Mussels <i>choice of: garlic & white wine OR caramelized onions & blue cheese</i>	12
Crunchy Ahi Tuna Roll <i>sweet soy and sriracha mayo</i>	13
Fried Green Tomatoes <i>served with a basil aioli</i>	8
Asiago Truffle Fries <i>served with roasted garlic aioli</i>	7

SALADS

SERVED WITH HOUSEMADE DRESSINGS

Beet <i>candied walnuts, fried goats cheese, mandarin oranges, citrus vinaigrette</i>	10
Farmer <i>roasted sugar pumpkin, arugula, goats cheese, fried sage, pomegranate vinaigrette</i>	11
Pear <i>red wine poached pear, blue cheese, spinach, dried cranberries, candied walnuts, cranberry vinaigrette</i>	11
Apple <i>heirloom apples, bibb lettuce, fried shallots, crispy bacon, cider vinaigrette</i>	10
Level <i>grape tomatoes, cucumber, red onion, garlic croutons</i>	10
Caesar <i>grilled or classic and topped with asiago cheese, garlic croutons</i>	10
<i>add chicken, steak or shrimp (+6) or ahi tuna (+8)</i>	

SOUP

French Onion <i>caramelized onions, beef broth, croutons, melted gruyere</i>	5
Soup of the Day <i>your server will advise you on today's soup</i>	5

Sandwiches

BURGERS MADE WITH GRASSFED BEEF AND FRESH LOCAL BREAD. SERVED WITH FRIES, COLESLAW, SWEET POTATO FRIES OR HOUSE SALAD

Turkey Burger <i>cajun seasoned, grilled tomatoes, braised beer onions, tillamook cheddar, smokey aioli on a whole wheat bun. Best with cajun fries</i>	11
Level Burger <i>coffee rubbed, tillamook cheddar, pepper bacon, red wine shallot aioli</i>	12
Berkshire Pork BBQ <i>house smoked berkshire pork shoulder, carolina style bbq, on an onion brioche</i>	10
Ahi Tuna Burger <i>vietnamese slaw, ponzu mayo</i>	14
Crabcake Sandwich <i>creole remoulade and tastes best with old bay fries</i>	15
Chicken Sandwich <i>buffalo, grilled or bbq toasted on toasted ciabatta</i>	11
Chipotle Black Bean Burger <i>guacamole, pepperjack cheese, served on a whole wheat bun</i>	11
Burger of the Month <i>ask your server for this special!</i>	12

SIDES

Fries - Sweet Potato or Regular	4
Slaw	4
Sauteed Spinach	5
Mashed Sweets	5
Wild Rice Pilaf	5
Garlic Mashed Potatoes	5

Entrees

SERVED WITH LOCALLY-BAKED BREAD

Petite Tender <i>served with parmesan peppercorn sauce, mashed sweet potatoes, balsamic glazed cippolini onions</i>	18
Roasted Chicken <i>spinach and acorn squash, farro risotto, herb pistou</i>	16
Berkshire Pork Chop <i>german braised red cabbage and heirloom apples with a cider reduction</i>	20
Pumpkin Risotto <i>parmesan, sage, wild mushrooms</i>	14
Chicken Rigatoni <i>sundried tomatoes, mushrooms, garlic marsala cream sauce</i>	15
Seared Sea Scallops <i>crawfish and lemon thyme beurre blanc, over saffron and wild mushroom risotto</i>	26

SKINNY MINNIE

Poodle Beach <i>grilled chicken breast topped with sundried tomato and kalamata relish with sauteed garlic spinach and just a little whipped sweet potato</i>	14
South Beach <i>seared citrus glazed ahi tuna with grilled asparagus and wild rice pilaf</i>	18

desserts

Godiva Chocolate Decadence	8
Baileys Irish Cream Cake	8
Boston Cream Cake	8
Chefs Choice	8