



## *Starters*

- CLAM CHOWDER // \$10  
SHRIMP COCKTAIL // \$9  
HUMMUS WITH VEGGIES & FLATBREAD // \$8  
HOUSEMADE CHICKEN LIVER PATE // \$9  
SAUTÉED MUSHROOMS // \$9  
FRIED BRUSSEL SPROUTS // \$9  
dusted with Parmesan

## *Salads*

- CLASSIC CAESAR // SM \$6 LRG \$9  
*add Chicken \$5, add Salmon \$9*  
SHRIMP LOUIE // \$15  
with house-made Louie Dressing  
FARM STAND SALAD // \$6  
with Herbed Ranch

## *Entrees*

- ENGLISH FISH AND CHIPS // \$15  
MUSHROOM RISOTTO // \$20  
FRESH GRILLED SALMON // \$24  
with lentils and spinach cream sauce  
CHICKEN FETTUCCINE ALFREDO // \$20

## *Sandwiches* served with fries

- JENNER CHEESEBURGER // \$12  
*add smoked bacon \$1.5*  
GRILLED CHICKEN BREAST // \$15  
with smoked bacon and melted provolone  
SLOW ROASTED BBQ PORK // \$12  
with house slaw dressing

## *Beer on Tap \$5*

- STELLA ARTOIS  
SCRIMSHAW  
ALLAGASH  
RACER 5  
BOON AMBER ALE

## *Bottled Beer*

- BUD, BUD LIGHT // \$4  
HEINEKEN // \$5  
PACIFICO // \$5

## *Red Wine*

- COPPOLA RUSSO // \$8 / \$32  
PINOT NV 2014 // \$10 / \$40  
SEATON "RED BUZZ" 2014 // \$10 / \$40  
SEATON CABERNET 2014 // \$12 / \$44

## *White Wine*

- COPPOLA CHARDONNAY // \$8 / \$32  
ATASCADERO CREEK SB // \$10 / \$40

## *Desserts \$7*

- ICE CREAM SUNDAE  
HONEY — WALNUT CAKE