

THE HEMINGWAY 12
White Rum, Lime, Grapefruit,
Maraschino liqueur

PAMPLEMOUSSE SANGRIA 9
Tequila, Grapefruit Sweetness, Pinot Grigio,
and a splash of Soda

**SMALL
PLATES
&
STARTERS**

CORN CHOWDER Smoked Bacon, Potato Hay 6/8

SPANISH CRAB & ARTICHOKE DIP 8
Toast Points, Flat Breads

LOBSTER MEDALLIONS 16
Lobster Butter, Sweet Potato Polenta

DUCK SAUSAGE 9
Currants, Truffled Grits, Red Wine Sauce

SEARED RARE AHI TUNA* 11
Seaweed Salad, Soba Noodles, Wasabi Aioli,
Soy Glaze, Daikon

CRISPY LOCAL SQUASH BLOSSOMS 10
Herbed Goat Cheese, Tomato Vinaigrette, Basil

CRISPY PORK BELLY "TACOS" 10
Scallion Pancakes, Korean Slaw,
Sweet Chili Sauce

CRISPY CHICKEN & SHRIMP SPRING ROLLS 8
Sweet Chili-Cucumber Sauce, Daikon Slaw

CRISPY OYSTERS 11
Creamed Spinach, Curry Aioli, Black Salt

SEARED BEEF FONDUE* 10
Blue Cheese Sauce, Ciabatta Toasts, Truffle Salt

BENTON'S COUNTRY HAM BISCUITS 6
Honey Butter, Virginia Plum Chutney

Add to any Salad: Chicken 6 Shrimp, Salmon or Flank Steak 10

SALADS

HOUSE 6
Local and Artisan Greens, Asiago, Sunflower
Seeds, Tomato, Champagne Vinaigrette

BABY WEDGE 9
Baby Iceberg, Smoked Gorgonzola Dressing,
Bacon, Cracked Pepper, Tomato, Tobacco Onions

BEETS & GOAT CHEESE 9
Mixed Greens, Spiced Walnuts,
Red Onions, Champagne Vinaigrette

CAESAR Romaine, Romano, Garlic Croutons 6

GRILLED CHICKEN SALAD 13
Asian Pears, Grapes, Celery, Blue Cheese, '
Mixed Greens, Tomatoes, Spiced Walnuts

SEAFOOD* 17
Shrimp, Lump Crab, Seared Tuna, Baby Greens,
Avocado, Mango, Tomatoes, Curry Oil, Black Sal

FLANK STEAK SALAD 16
Crisp Romaine, Corn Relish, Grilled Onions,
Chipotle Ranch Dressing

SANDWICHES

GRILLED ALL ANGUS 8 OZ BURGER* 14
Pat LaFrieda Beef, NYC
Smoked Cheddar, Lettuce, Tomato, Onions, Pickles
~ Add Smoked Bacon 1.50 Sub Blue Cheese 1.00

THE BARN YARD "AU JUS" 13
Smoked Beef Brisket & Pork, Caramelized Onions,
Aged Provolone, Pepper Spread, Parmesan Ciabatta

Gluten Free Buns are available! 2

BLACKENED CHICKEN BLT & C 12
Havarti, Avocado, Chipotle Ranch Cream,
Parmesan Ciabatta

MUSHROOM REUBEN 12
Marbled Rye, Spinach, Swiss Cheese,
Sauerkraut, Russian Dressing, Green Salad

HOUSE MADE PASTRAMI REUBEN 15
Loaded High on Marbled Rye, Swiss Cheese,
Sauerkraut, Russian Dressing

ENTREES

EGGS BENEDICT, TUSKIES STYLE* 13
Benton's Bacon, Grilled Sourdough, Hollandaise,
Poached Free Range Eggs, Roma Tomatoes

HOUSE MEATLOAF 12
Mushroom Sauce, Whipped Potatoes, Broccoli

SUPER THIN FLATBREAD 11
Wild Mushrooms, Spinach, Brie, Asiago, Rosemary

STEAMED MAINE MUSSELS 13
White Wine, Paprika Butter, Capers,
Olives, Tomatoes, Grilled Ciabatta

SMOKED CHICKEN PENNE 14
Peas, Bacon, Onions, Spinach, Romano Cream

HERBIVOROUS 15
Caramelized Lemon Lentils, Roasted
Portabellas, Vegetables, Feta, Marinara
~Great with Scallops or Shrimp 10

SEARED SCALLOPS & GRILLED BEEF TIPS* 25
Whipped Potatoes, French Beans and Corn
Red Wine and Hollandaise Sauces

CRAB CAKES 22
Warm Fingerling Potato & Green Bean Salad,
Benton's Bacon, Lemon-Leek Aioli

SHRIMP & GRITS 16
Spinach, Tomatoes, Country Ham,
Madeira, Truffled Grits

AYRSHIRE FARMS ORGANIC CHICKEN 19
Lavender-Honey Glaze, Scalloped Potatoes,
Sautéed Spinach with Pine Nuts and Currants

GRILLED RAINBOW TROUT 14/20
Whipped Potatoes, Asparagus, Almond Butter

GRILLED FLANK STEAK* 18
Bourbon Molasses Glaze, Whipped Potatoes,
French Beans, Tobacco Onions

SQUARE PLATE SPECIAL \$7.95
Monday- Vegetarian
Tuesday - Beef
Wednesday - Chicken
Thursday - Chef's Choice
Friday - Seafood