

HOUSE COCKTAILS

MOSCOW MULE (1946) 10

VODKA, LIME, SUGAR, GINGER BEER
SPICED, QUENCHING, EASY

OLD FASHIONED WHISKEY COCKTAIL (1888) 10

RYE, SUGAR, BITTERS, ORANGE BITTERS
BOLD, BOOZY, CLASSIC

GODDESS OF THE UNDERWORLD (HOUSE) 11

TEQUILA, POMEGRANATE SHRUB, LIME, GINGER BEER
TANGY, REFRESHING, ENJOYABLE

STEEL MILL (HOUSE CLASSIC) 12

RYE, FALERNUM, BLACKSTRAP RUM, CYNAR, BITTERS
BOOZY, RICH, SOPHISTICATED

OLDE CHECKERED HOUSE (HOUSE) 11

BOURBON, LUXARDO AMARO ABANO, HONEY,
LEMON, ORANGE BITTERS, LAVENDER
SMOOTH, FLORAL, SATISFYING

TOE OF THE BOOT (PASCOLO CLASSIC) 12

REPOSADO TEQUILA, APEROL, GRAN GALA,
STRAWBERRY PRESERVES, CHINOTTO, LIME
FRUITY, HERBAL, REFRESHING

DRAUGHT BEER & CIDER

SEE SEPARATE DRAUGHT LIST

BOTTLES & CANS

LAWSON'S FINEST 'LITTLE SIP' 7.5

IPA (16 OZ, 6.2%), VERMONT

CITIZEN CIDER 'UNIFIED PRESS' 7.5

SEMI-DRY CIDER (16 FL OZ, 5.2%), VERMONT

BUDWEISER / BUD LIGHT 4

AMERICAN LAGER (12OZ. 5%/4.2%), MISSOURI

STELLA ARTOIS 5

PALE LAGER (12OZ. 5%), NETHERLANDS

ALCHEMIST 'FOCAL BANGER' 7.5

AMERICAN IPA (16OZ. 7%), VERMONT

ALCHEMIST 'HEADY TOPPER' 7.5

AMERICAN DOUBLE IPA (16OZ. 8%), VERMONT

LINDEMANS FRAMBOISE 9

RASPBERRY LAMBIC (8.45OZ. 2.5%), BELGIUM

CLAUSTHALER (NA) 3

N/A TREATS

HOUSE MADE 3

LEMONADE / ICED TEA / SHIRLEY TEMPLE

ESPRESSO 3 (REGULAR / DECAF)

VERMONT ARTISAN TEA 2.5

CHAMOMILE / PEPPERMINT / EARL GREY
CLOUD MIST GREEN / ASSAM

SARATOGA SPRINGS SPARKLING WATER 5

BOYLAN SODAS 3

ROOT BEER / GINGER ALE / COLA / BIRCH BEER

HOUSE WINES

GLASS / HALF LITER / FULL LITER

GRENACHE BLANC BLEND 7 / 19 / 36

CÔTÉ MAS 'BLANC' (FR)

GRENACHE BLEND 7 / 19 / 36

CÔTÉ MAS 'ROUGE' (FR)

WINES BY THE GLASS

GLASS / HALF LITER / BOTTLE

CAVA - CASTELLER (SPAIN) 9 GLS

PINOT GRIGIO - VIGNETI DEL SOLE (IT) 9 / 26 / 34

SAUV. BLANC - CHATEAU LA FREYNELLE (FR) 9 / 22 / 34

CHARDONNAY - LA CREMA (CA) 11 / 32 / 42

GAVI DI GAVI - GIORDANO LOMBARDO (IT) 11 / 32 / 42

SYRAH / GRENACHE 10 / 29 / 38

ERMITAGE DU PIC SAINT LOUP (FRANCE)

PINOT NOIR - BACCHUS (PASO ROBLES) 11 / 32 / 42

MALBEC - CATENA 'VISTA FLORES' (ARGENTINA) 11 / 32 / 42

CABERNET SAUVIGNON - FABLEIST (CA) 14 / 40 / 56

CÔTES DU RHÔNE - BROTTÉ (FR) 8 / 22 / 43

BOTTLES

CHAMPAGNE - (NV) J LASALLE 'CUVÉE PRÉFÉRENCE'

PREMIER CRU \$98

CHARDONNAY - 2016 OWEN ROE 'DUBRUL VINEYARD'

(WASHINGTON) \$68

CHENIN BLANC - 2016 DOMAINE HUET VOUVRAY DEMI-SEC

'LE MONT' \$90

CABERNET FRANC - 2016 DOMAINE DE LA HAUTE

COUDRAIE (ANJOU, FR) \$42

PINOT NOIR - 2013 MAISON L'ENVOYÉ (BURGUNDY) \$45

MERLOT/CAB FRANC/CAB SAUV \$60

2016 OWEN ROE 'YAKIMA RED' (WA)

SYRAH/CABERNET - 2016 KULETO ESTATE 'INDIA INK' \$50

ROSSO DI MONTALCINO - 2016 MOLINO DI SANT'ANTIMO

(TUSCANY) \$55

ZINFANDEL - 2016 TURLEY 'OLD VINES' (CA) \$65

MERLOT - 2013 FREEMARK ABBEY (NAPA, CA) \$75

BAROLO - 2015 REVERDITO (PIEDMONT) \$80

CHATEAUNEUF DU PAPE \$120

2014 VIEUX TELEGRAPH 'PIEDLONG' (RHONE, FR)

CABERNET SAUVIGNON - 2015

SILVER OAK (NAPA VALLEY CA) \$195

IMPORTANT STATEMENT: AN INHERENT RISK OF EXPOSURE TO COVID-19 EXISTS IN ANY PUBLIC PLACE WHERE PEOPLE ARE PRESENT. COVID-19 IS AN EXTREMELY CONTAGIOUS DISEASE THAT CAN LEAD TO SEVERE ILLNESS AND DEATH. BY VISITING THIS RESTAURANT TODAY, YOU VOLUNTARILY ASSUME ALL RISKS RELATED TO EXPOSURE TO COVID-19.

APPETIZERS

OYSTERS ON THE HALF SHELL 17.95

HALF DOZEN, MIGNONETTE,
HOUSE COCKTAIL, HORSERADISH

ROASTED BEETS 10.95

BAYLEY HAZEN BLUE CHEESE,
CANDIED WALNUTS, FIG VINEGAR

SPINACH & ARTICHOKE DIP 9.95

SEEDED CROSTINI

TAVERN POUTINE 14.95

HAND CUT FRIES, CHEDDAR CURDS, HERB GRAVY

CHEDDAR ALE SOUP 5.95

GARLIC CROUTONS

DRY RUBBED CHICKEN WINGS 12.95

BAYLEY HAZEN BLUE CHEESE DRESSING

FRIED MOZZARELLA 9.95

TOMATO BASIL SAUCE, BASIL AÏOLI

STEAK TARTARE 13.95

POTATO RÖSTI, FRIED CAPERS

CAESAR SALAD 8.95SM / 14.95LG

ROMAINE, PARMESAN, ANCHOVIES, CROUTONS

HOUSE SALAD 8.95SM / 14.95LG

ROASTED BEETS & CARROTS, SHAVED RADISHES,
SPICED PEPITAS, CHOICE OF DRESSING:

SHERRY VINAIGRETTE
BLUE CHEESE DRESSING

ENTRÉE SALADS

*LARGE CAESAR OR HOUSE SALAD WITH
YOUR CHOICE FROM THE WOOD FIRED GRILL:*

ADAMS FARM CHICKEN 21.95

PETITE SIRLOIN STEAK 24.95

JUMBO SHRIMP 26.95

ATLANTIC SALMON 26.95

SIDES

HAND CUT FRIES 6.95

WHIPPED POTATOES 6.95

ONION RINGS 7.95

ROASTED VEGETABLES 6.95

SAUTÉED SPINACH 6.95

BURGERS

HAND CUT FRIES OR DRESSED GREENS

LAPLATTE RIVER ANGUS FARM

BEEF BURGER 16.95

BACON, ARUGULA, CHEDDAR, PICKLED RED ONIONS

BAYLEY HAZEN BLUE CHEESE

BEEF BURGER 18.95

ROASTED MUSHROOMS, ARUGULA

STEAKHOUSE BEEF BURGER 21.95

LAPLATTE BEEF, ROASTED MUSHROOMS,
BACON, CHEDDAR, TARRAGON AÏOLI, RED ONION JAM

VEGGIE BURGER 16.95

CHEDDAR, AÏOLI, ARUGULA, KIMCHI

WOOD GRILLED STEAKS & SEAFOOD

BUTTERMILK WHIPPED POTATOES,
ROASTED VEGETABLES, TARRAGON AÏOLI

PETITE SIRLOIN & JUMBO SHRIMP 29.95

JUMBO SHRIMP 26.95

RIBEYE STEAK 46.95 (14OZ)

FILET MIGNON 44.95 (8OZ)

PETITE SIRLOIN STEAK 24.95 (6OZ)

ADAMS FARM CHICKEN 21.95

ATLANTIC SALMON 26.95

PASTA

*CHOICE OF RIGATONI OR GF PENNE PASTA
(HAND ROLLED GNOCCHI ADD \$1)*

PARMIGIANA 17.95

CHICKEN – OR – EGGPLANT & RICOTTA;
FRESH MOZZARELLA, TOMATO BASIL SAUCE

FUNGHI 16.95

ROASTED MUSHROOMS, MARSALA CREAM, ROSEMARY

BOLOGNESE 17.95

BEEF & PORK RAGU, PARMIGIANO

VERDURE 15.95

SPINACH, ARTICHOKE, OLIVES, TOMATO BASIL SAUCE

SHRIMP FRA DIAVOLO 24.95

CALABRESE CHILES, TOMATO BASIL SAUCE

SHRIMP SCAMPI 24.95

TOMATOES, PARSLEY, GARLIC BUTTER, OLIVE OIL

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, FISH, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*