

SPRING 2020 TO GO MENU

SMALL PLATES

**PRETZEL BITES ❖❖ \$10**

DEEP FRIED PRETZEL BALLS  
FOUNDER'S BREAKFAST STOUT BEER DIPPING CHEESE

**BACON MAC AND CHEESE ❖❖ \$12**

MACARONI PASTA TOSSED IN HOUSE-MADE FOUR CHEESE MORNAY  
BENTON'S SMOKED BACON, TOPPED WITH A PARMESAN CRUST

**BLACKENED CAULIFLOWER \$13**

ROASTED THEN BLACKENED AND CHARRED UNDER AN OPEN FLAME

**CHARRED OCTOPUS SALAD \$14**

DELICATELY POACHED BABY OCTOPUS MARINATED IN A SPICY CHILI CITRUS DRESSING  
THEN CHARRED TO PERFECTION BEFORE SERVING

**ESCARGOT ❖❖ \$16**

SAUTÉED WITH GARLIC, WHITE WINE, BUTTER, CARROTS, ONIONS AND CELERY  
SERVED IN A PUFF PASTRY SHELL

NOT-SO-SMALL PLATES

**UNDER THE WEATHER ❖❖ \$15**

GRILLED CHEESE SANDWICH MADE WITH FOUR DIFFERENT CHEESES  
SERVED WITH A HEARTY TOMATO BISQUE

**THE QUARANTINE ❖❖ \$20**

OUR GRILLED FOUR CHEESE SANDWICH WITH AVOCADO, TOMATO, AND BACON  
SERVED WITH A HEARTY TOMATO BISQUE

**BLACK TRUFFLE MUSHROOM CAVATAPPI ❖❖ \$16**

CAVATAPPI PASTA AND A MEDLEY OF LOCALLY GROWN MUSHROOMS  
TOSSED IN A TRUFFLE ALFREDO SAUCE, TOPPED WITH SHAVED PARMESAN & BLACK TRUFFLE

**BLACK EYED HUMMUS \$16**

BLACK EYED PEAS, TAHINI AND ROASTED GARLIC BLENDED WITH OLIVE OIL  
TOPPED WITH ROASTED TOMATO AND CAULIFLOWER SAUCE  
PER ADDITIONAL SERVING OF CHIPS +\$1

**LOBSTER MAC AND CHEESE ❖❖♣ \$20**

HALF OF A PETITE MAINE LOBSTER  
DICED AND TOSSED IN A FOUR-CHEESE LOBSTER MORNAY SAUCE WITH MACARONI PASTA  
TOPPED WITH PARMESAN CHEESE

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❖ DAIRY   ❖ GLUTEN   ❖ RAW/UNDERCOOKED   ♣ SHELLFISH

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS