

Appetizers

Wolfe's Neck Farm Sliders † \$ 3.50 ea.

Add cheddar cheese, caramelized onions and mustard lager spread \$ 4 ea.

Crispy Polenta and Parmesan Crusted Calamari \$ 8

Served with a tomato sauce and basil aioli

Quahog Stuffed Portobello Mushroom \$ 7

Fresh local quahog, spicy sausage and bacon

Jonah Crab Cake \$ 9

With roasted corn & black bean salsa and a chipotle aioli

Artichoke and Spinach Gratin \$ 8

Melted mozzarella, fresh tomatoes accompanied by herbed flat bread

Arancini \$ 7.50

Risotto croquettes filled with pancetta, fontina cheese and natural Italian sausage, then fried and served with Marinara sauce

Fresh Cut Potato Fries \$ 4

Add Reggiano parmesan cheese \$ 5

Soup of the Day \$ 5.50

Salads

Organic Greens Salad \$ 6.50

A blend of organically grown baby greens

Caesar Salad \$ 9

Hearts of Romaine, Reggiano parmesan and Kalamata olives

Chicken Caesar Salad \$ 16

New England Apple and Arugula Salad \$ 8.50

Brown butter poached apples, Vermont goat cheese, almonds, dried cranberries tossed with Arugula in a cranberry apple vinaigrette

Grilled Sirloin Tip Salad † \$ 15

Bacon mustard vinaigrette, crumbled blue cheese and crispy onions served over organic greens

Organic Salmon and Citrus Salad \$ 16.50

Grilled salmon fillet served over organic greens, fresh orange, Massachusetts goat cheese, candied pecans, dried cherries and served with a citrus Dijon yogurt dressing

Miso Chicken and Soba Noodle Salad \$ 15

With hormone free chicken breast, snow peas, tender baby greens and Thai peanut vinaigrette

† indicates consuming undercooked meats may increase your risk of food borne illness

Fire Kissed Pizzas

Our pizza dough is made with Certified Organic Flour, purified water and natural yeast, baked in a 700 degree stone hearth oven. Wicked pizzas are carefully designed by our chefs; we ask you to avoid the temptation of substitutions in order to experience these creations as intended.

Cheese Pizza \$ 11.50

House made tomato sauce, mozzarella, and parmesan

Pepperoni \$ 13.50

Fresh herb tomato sauce, mozzarella, parmesan and pepperoni

Wicked Sausage and Caramelized Onions \$ 15

Hormone/anti-biotic free natural pork sausage, tomato sauce, parmesan, mozzarella and fresh oregano

Wicked Margherita \$ 15.50

Pesto, Kalamata olives, vine-ripened tomatoes, fresh Vermont mozzarella, Reggiano parmesan and fresh basil

Grilled Vegetable and Goat Cheese \$ 16

Roasted yellow pepper sauce topped with small diced mushrooms, onion, red peppers, fresh fennel, roasted tomatoes, and olives

Sicilian Comfort \$ 16

House made sweet Italian sausage and Wicked meatballs, fresh Vermont ricotta, tomato sauce, spinach, mozzarella and fresh basil

BBQ Pulled Pork \$ 15.50

Hormone/anti-biotic free pork with smoky bbq sauce, scallions, grilled red onions and Jack cheese

Wolf's Neck Farm Sirloin Steak † \$ 19

Caramelized onions, sweet potato, Great Hills Bleu Cheese, medium rare sliced sirloin steak, drizzled with Port wine and fig glaze

Raspberry and Brie \$17

Creamy ripe brie, caramelized onions, roasted apples and a raspberry glaze

Shrimp Scampi \$ 17.50

Fresh pesto, mozzarella, Reggiano parmesan, topped with Gulf shrimp, roasted golden beets, shaved fennel and chopped candied pecans

Scallop BLT \$ 17.50

Fresh sea scallops, arugula, basil aioli, apple wood bacon, fresh tomato and Gorgonzola cheese

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Dinner Entrées

Served after 4:30 PM

Cedar Plank Organic Salmon \$ 19.50

Roasted at 700 degrees in our stone hearth oven with a apple cider glaze

Scallops, Shrimp and Ravioli \$ 21

Fresh ricotta ravioli, tossed with scallops and shrimp in a sundried tomato and basil cream along with artichoke hearts, kalamata olives

Chefs Fish Creation of the Evening ✨

Cornflake Chicken with Macaroni & Cheese \$ 16

Boneless breast of hormone free chicken enveloped with crispy cornflakes crust, served with A bacon, cheddar macaroni & cheese

Mustard Braised Lamb Shanks \$19

Braised tender in a cabernet and lamb demi-glaze, served with a wild mushroom risotto and sautéed fresh spinach

Grass Fed Wolfe's Neck Farm Sirloin † \$ 28

12 oz. center-cut steak grilled with chefs nightly accompaniments

Apple Wood Grilled Burgers †

Grass Fed Wolfe's Neck Farm, Maine raised without antibiotics or growth hormones; ground fresh daily served with fresh cut potato fries

House Burger \$ 10.50

Served on a house baked organic sweet potato roll with iceberg lettuce and red onions

Apple Wood Bacon and Cheddar Cheese \$12

With cheddar cheese on house baked organic sweet potato roll

Spicy BBQ Burger \$ 12.50

With Jack cheese, crispy fried onions and avocado on house baked organic sweet potato roll

Wicked Patty \$ 12

With melted cheddar cheese, roasted tomato mayo and served on brioche bread

Mushroom & Aged Swiss Cheese Burger \$ 12

With caramelized onions and zesty steak sauce served on our house baked organic sweet potato roll

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