



## The Little Grill with a Bistro Twist

Ask about our exciting Winter-licious Events starting in January

### Soup \$7

Inquire about our fresh soup of the day

### Bruschetta \$7

Traditional tomato bruschetta served on toasted crostini finished with feta

### Battered Shrimp \$13

Garlic marinated Tiger shrimp, with a craft beer batter fried to golden perfection. Served with a chipotle and lime aioli

### Brie Bites \$11

Bite sized Brie and phyllo bundles with a mixed berry and orange coulis

### Caesar Salad \$8

Romaine tossed in our house made roasted garlic dressing with croutons, bacon bits and shaved parmesan

### Entree \$13 \*

### Beet Salad \$8

Heritage mix tossed in a Dijon vinaigrette with red onions, dried cranberries, goat cheese served over house pickled beets

### Entrée \$13 \*

*Add Shrimp or Chicken to either salad \$8*

## Pasta

### Sausage Pepperonata \$21

Linguine tossed in a roasted red pepper and tomato sauce with roasted garlic, cremini mushrooms and sausage

### Shrimp Ala Vodka \$24

Penne tossed in a vodka rose sauce with red onions, roasted garlic & tiger shrimp

## Main Plates

### Chicken Puttanesca \$23

Slow braised chicken thighs in a tomato, olive, garlic and basil sauce. Topped with crispy fried capers, served over Linguine Pomodoro

### Stuffed Pork Loin Chop \$27

Thick cut and stuffed with apple, goat cheese, cranberries and sage, over Cajun dirty rice

### Shepherd's Pie \$19

Lamb & Beef ragout topped with creamy garlic mashed potato served with side house salad

## Sandwiches

choice Side Soup, Caesar or House Cut Fries

### Eggplant Parmesan \$15

Lightly breaded and fried eggplant smothered in a three-cheese blend, finished with house made tomato sauce on a Portuguese roll.

### Fried Haddock \$17

Tempura battered Haddock on a Portuguese roll, finished with house pickled onions, lettuce and a sundried tomato mayo.

### 100% Ground Chuck Burger \$17

Cooked to your liking and built how you want on a brioche bun.

#### Topping Choices

(Bacon, Tomato, Onions, Mushrooms, Lettuce and Cheese)

**Open for Breakfast Saturday, Sunday 9:00am – 11:00am**

**Ask about our Gluten Friendly options to any Menu Item**