



## STARTERS

### Charcuterie Board 18

Chef's selection of cured meats, cheese, marconi almonds, Tupelo Honey, pickled garden

### Shrimp Cocktail 18

jumbo shrimp, house cocktail sauce

### Warm Olives 10

warm jumbo olives with stones, fresh garlic, rosemary

### In-House Smoked Slovenian Sausage 12

warm pickled cabbage, stone mustard crema

### Oysters Rockefeller 18

seasonal oyster, spinach-garlic cream, herbed butter, crumbs

### Original Standard Brussels Sprouts 15

shredded sprouts, garlic herb butter, shallot, pork belly, walnuts, blue cheese

### Mini Brioche Lobster Rolls 18

lobster, house mayo, tarragon, chive

### Wild Mushroom/Gruyère Stuffed Phyllo Cups 14

wild mushrooms, herb butter, gruyère

### House Caesar 10

### House Salad 10

Add protein: chicken 8 / steak 10 / salmon 10 / shrimp 10

## LUNCH

11am - 3:30pm

### Beef on Weck 15

slow roasted prime rib shaved razor thin, gruyère, salted weck brioche, au jus

### Chicken Milanese 14

crispy cutlet, baby arugula, shaved parm, lemon vinaigrette

### Lobster Roll 18

lobster, griddled split top, creamy slaw

### House Made Tuna Melt 14

albacore tuna, house mayo, diced jalapeño, onion, celery, gruyère, fresh tomato, sizzled rye

### Patty Melt 13

smashed blended patty, gruyère, grilled onion, sizzled rye

### Smash Burger 14

two beef patties, aged cheddar, pickled red onion, salted brioche, paragon sauce

### Chop Salad 10

medley of iceberg, mixed green, olives, chopped cuke, tomato, salted weck croutons

Add protein: chicken 8 / steak 10 / salmon 10 / shrimp 10

### Salmon BLT 16

grilled salmon, pork belly, lettuce, tomato, house mayo, sizzled sourdough

### Nashville Chicken 14

pan fried crispy chicken, house hot, buttermilk ranch, sizzled sourdough

Add Shoestring Fries to Any Lunch 7

### Lobster Bisque 12

### French Onion Crock 10

## DINNER

4:30pm - 9pm

### Brew House Chop 30

blackened bone-in pork chop, butter creamy mashed, glazed baby carrots

### Hand Cut Ribeye 38

butter creamy mashed, broccolini, creamy horseradish

### Steak and Pom Frites 34

chargrilled ny strip, shoe string fries, maître d' butter, house ketchup

### Slow Roasted Prime Rib 35

butter creamy mashed, horseradish, broccolini, pan jus

### Bando Bolognese 27

savory meat sauce, crispy basil, shaved parmesan

### Roasted Cauliflower 15

brown butter, capers, golden raisins, fresh sage

### Chicken Milanese 26

baby arugula, shaved parm, lemon vinaigrette

### Short Rib Stroganoff 26

braised short rib, red wine demi, sour cream, over egg noodle

### Citrus Glazed Salmon 28

honey citrus glazed salmon, lemongrass orzo, broccolini

### Shrimp and Grits 25

blackened shrimp, pork belly, white wine butter, cheesy grits

### Lobster Puff Pastry Pot Pie 27

lobster, cayenne butter, wild mushroom, green onion, Irish whiskey, cream, puff top

### Seared Jumbo Scallops 35

seared scallops, creamy polenta, pork belly, lemon butter

### Mac and Cheese Crock 15

heavy cream, butter, chef's cheese blend, crumbs

Add protein: chicken 8 / shrimp 10 / lobster 10

## DESSERTS

### Wild Berries and In-House Cream 10

### Beignets 12

raspberry, chocolate, caramel

### Crème Brûlée 10

rich custard, caramelized sugar, wild berries

## THIRD SPACE

We are a third space philosophy social hub.

First space - Home

Second space - workplace

Third space is a place that promotes and fosters creativity, where friends, family and companions gather to celebrate sharing time together, at the same time being a pillar and steward of the community!

Thank you to the staff who share our vision and the individuals who helped create our space!

Let it be our pleasure to host you!

Matt & Sherry Quinn