

LUNCH MENU

"BLACKBOARD" SPECIALS

THURSDAY - SUNDAY

PIZZA

Margherita Crushed Italian Tomatoes/Fresh Mozzarella/Basil	\$12
House Spicy Fennel Sausage & Ricotta Roasted Red Peppers/Tomato Sauce/Mozzarella	\$15
Wild Mushroom Leeks/Gruyere/Garlic Cream/Tarragon/Truffle Oil	\$15
Potato & Bacon Garlic Cream/Cheddar/Scallions	\$14
Autumn Squash & Sage Pecorino/Goat Cheese/Pine Nuts/Garlic Cream	\$14
Clam & Bacon Fresh Mozzarella/Pecorino/Thyme/Red Pepper Flakes	\$15
Prosciutto & Arugula Fresh Mozzarella/Dates/Thyme/Grape Must	\$15
BBQ Pork Pineapple/Serrano Chili/Cilantro/Red Onion/Gruyere	\$15
Fennel Salami & Spiced Coppa Tomato/Basil/Pecorino/Mozzarella	\$16
Old Reliable House Tomato Sauce/Pecorino/Mozzarella	\$10

TOPPINGS

Bacon \$3	Braised Pork \$3
Fennel Salami \$4	Prosciutto \$3
Spicy Fennel Sausage \$3	Spiced Coppa \$4
Clams \$3	Roasted Red Peppers \$2
Sauteed Onions \$2	Wild Mushrooms \$2.5
Autumn Squash \$2	Pineapple \$2
Potato \$2	Leeks \$1
Arugula \$3	Garlic Confit \$2
Goat Cheese \$3.5	Ricotta \$2.5
Fresh Mozzarella \$3	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please notify your server if anyone in your party has a food allergy before placing your order

PLATES

Smoked Cod + Parsnip Chowder with Bacon/Chive Biscuit	\$8
Smoke & Dagger Braised Beef Goulash with Bread Dumplings	\$10
*Local Cheese and Charcuterie with House Pickles and Toasted Bread	\$18
Bosc Pear & Goat Cheese Salad with Belgian Endive, Baby Spinach, Walnuts + Sherry/Walnut Vinaigrette	\$10
*Coriander Crusted Salmon Salad with Field Greens, Cucumber, Red Onion + Spiced Yogurt Dressing	\$12
*Grilled Beef and Field Greens Salad with Cherry Tomato, Cucumber, Carrot, Local Bleu Cheese, White Balsamic Dressing and Trebbiano Grape Must	\$14
Wood Fired Chicken Wings with Rosemary, Olive Oil and Sea Salt & Sauteed Onions	\$10
Mussels Steamed in Leisure Time Lager, Garlic, Herbs and Toasted Bread	\$12
*Seared Sea Scallops with Spinach Risotto & Pimenton Oil	\$16
Four Cheese Macaroni and Cheese with Bread Crumb Topping Add Braised Pork \$3 (or any pizza topping)	\$12
Wood Roasted Autumn Squash with Crispy Polenta and Vegetable Pan Gravy	\$14

SANDWICHES

Sandwiches are served with a side field greens salad

Grilled Bacon & Cheddar with Mustard, Tomato, Onion and Arugula	\$9
Bratwurst Sandwich with Saurkraut, Mustard, Sauteed Onions and Gruyere	\$10
Grilled Salmon BLT on Wheat	\$12
Chicken Salad with Apples, Dried Cranberries and Carrots	\$9

DINNER MENU

"BLACKBOARD" SPECIALS

THURSDAY - SUNDAY

PIZZA

Margherita Crushed Italian Tomatoes/Fresh Mozzarella/Basil	\$12
House Spicy Fennel Sausage & Ricotta Roasted Red Peppers/Tomato Sauce/Mozzarella	\$15
Wild Mushroom Leeks/Gruyere/Garlic Cream/Tarragon/Truffle Oil	\$15
Potato & Bacon Garlic Cream/Cheddar/Scallions	\$14
Autumn Squash & Sage Pecorino/Goat Cheese/Pine Nuts/Garlic Cream	\$14
Clam & Bacon Fresh Mozzarella/Pecorino/Thyme/Red Pepper Flakes	\$15
Prosciutto & Arugula Fresh Mozzarella/Dates/Thyme/Grape Must	\$15
BBQ Pork Pineapple/Serrano Chili/Cilantro/Red Onion/Gruyere	\$15
Fennel Salami & Spiced Coppa Tomato/Basil/Pecorino/Mozzarella	\$16
Old Reliable House Tomato Sauce/Pecorino/Mozzarella	\$10

TOPPINGS

Bacon \$3	Braised Pork \$3
Fennel Salami \$4	Prosciutto \$3
Spicy Fennel Sausage \$3	Spiced Coppa \$4
Clams \$3	Roasted Red Peppers \$2
Sauteed Onions \$2	Wild Mushrooms \$2.5
Autumn Squash \$2	Pineapple \$2
Potato \$2	Leeks \$1
Arugula \$3	Garlic Confit \$2
Goat Cheese \$3.5	Ricotta \$2.5
Fresh Mozzarella \$3	

PLATES

Smoked Cod + Parsnip Chowder with Bacon/Chive Biscuit	\$8
Smoke & Dagger Braised Beef Goulash with Bread Dumplings	\$10
*Local Cheese and Charcuterie with House Pickles and Toasted Bread	\$18
Bosc Pear & Goat Cheese Salad with Belgian Endive, Baby Spinach, Walnuts + Sherry/Walnut Vinaigrette	\$10
*Coriander Crusted Salmon Salad with Field Greens, Cucumber, Red Onion + Spiced Yogurt Dressing	\$12
*Grilled Beef and Field Greens Salad with Cherry Tomato, Cucumber, Carrot, Local Bleu Cheese, White Balsamic Dressing and Trebbiano Grape Must	\$14
Wood Fired Chicken Wings with Rosemary, Olive Oil and Sea Salt & Sauteed Onions	\$10
Mussels Steamed in Leisure Time Lager, Garlic, Herbs and Toasted Bread	\$12
*Seared Sea Scallops with Spinach Risotto & Pimenton Oil	\$16
Braised Pork Shank with Leek/Kale Mashed Potato, Baby Carrots and Gremolata	\$16
Four Cheese Macaroni and Cheese with Bread Crumb Topping Add Braised Pork \$3 (for any pizza topping)	\$12
House Brined Wood Roasted Chicken with Sausage Stuffing and Pan Gravy	\$16
*Seared Atlantic Salmon Fillet with Chorizo and Littleneck Clams, Spinach and Roasted Potatoes	\$16
House Bratwurst with Gruyere and Sautéed Onion Spaetzle and Sauerkraut	\$17
Wood Roasted Autumn Squash with Crispy Polenta and Vegetable Pan Gravy	\$14

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