



Bar & Patio Menu

APPETIZERS & SMALL PLATES

- Hummus**, *fresh pureed, served with house-made lavosh and seasonal vegetables* 8
- Fromage**, *Selection of Three or Five Artisan Cheeses with accompaniments* 10/18
- Jumbo Shrimp**, *Cocktail Sauce, Preserved Lemon, Chives* 10/20
- Steamed Mussels**, *Belgian Ale, Thyme, Pancetta, Crème Fraîche* 8/16
- Lobster Bruschetta**, *Toasted Baguette, Lobster Claw Meat, Avocado, Red Onion, Orange* 8

SALADS

- Chicken Chopped Salad**, *Mixed Greens, Chicken, Bacon, Egg, Blue Cheese, and Champagne Vin* 15
- Shrimp Caesar**, *Romaine, Shaved Parmesano Reggiano, Chilled Shrimp, Chipotle Caesar Dressing* 15
- Strawberry Fields Salad**, *Spinach, Chicken, Fresh Strawberries, Roasted Grapes, Candied Pecans, Feta Cheese, Rosemary Balsamic Vinaigrette* 15

SANDWICHES & ENTREES

- Fish & Chips**, *Northeast Beer Batter, White Fish, Remoulade, Malt Vinegar* 12
- Beef Tenderloin Sliders**, *Shaved Tenderloin, Horseradish Crème Fraîche, Arugula, Crispy Shallots, Brioche* 15
- Chicken Pesto Panini**, *Pesto-Marinaded Chicken, Roasted Peppers, Gruyere, Grilled Onions, Foccacia* 10
- Nic's Burger**, *Bacon, Cheddar, Tomato Fondue, Aioli* 12
- Lobster BLT**, *Pan-Seared Lobster Cake, Bacon, Tomato, Arugula and Vanilla Aioli on Brioche* 14

SUMMER DRINKS

9 each

- Caipirinha**, *Cachaça, lime, powdered sugar*
- Brandy Slush**, *Korbel VS, lemon & orange, black tea, champagne*
- Boom Island Cooler**, *Grey Goose Le Poire, St. Germain, Cranberry juice*
- Viceroy**, *Hendricks gin, sparkling cucumber, lime*
- Buzz Bomb**, *Hangar One Mandarin Blossom, San Pellegrino Limonata, squeeze of lime*