

## SMALL PLATES

House Made Guacamole <i>Artisan Tortilla Chips</i>	15
Margherita Flatbread Pizza <i>Fresh Mozzarella, Vine-Ripened Tomatoes, Fresh Basil</i>	16
Soda Dipped Fried Chicken <i>Sriracha Honey, Sumac Yogurt Dipping Sauces</i>	16
Ahi Tuna Tartare* <i>Toast Points, Cucumber, Fresh Avocado</i>	16
Short Rib Blended Beef Sliders* <i>Arugula, Caramelized Onions, Chipotle Aioli, Artisan Brioche Bun</i>	17
Mediterranean Mezze Platter <i>Hummus, Babaganoosh, Olives, Carrots, Cucumbers, Naan Bread</i>	18
Prosciutto & Cheese Plate <i>Trio of Fine Cheeses, Shaved Prosciutto, Fig Cake, Bee Hive Honey Comb</i>	26

## SANDWICHES & SOUP

House Made Chicken Noodle Soup	13
Tomato Bisque & Grilled 3 Cheese Sandwich	18
Grilled Chicken Sandwich <i>Fresh Avocado, Mozzarella, Onion Jam, Vine-Ripened Tomato, Arugula</i>	19
Turkey Club <i>Balthazar's Bakery Wheat Bread, Roasted Turkey, Bacon, Lettuce, Vine-Ripened Tomatoes, Fresh Avocado</i>	18
The Roger Short Rib Blended Signature Burger* <i>Lettuce, Vine-Ripened Tomatoes, Onion Jam, Crispy Bacon, Local Artisan Brioche Bun</i>	21

\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness

## SALADS

Add chicken/salmon/steak	8/12/12
Arugula Salad <i>Heirloom Cherry Tomato, Parmesan Cheese, Fresh Avocado</i>	18
Cobb Salad <i>Avocado, Bacon, Blue Cheese, Tomato, Hard Boiled Egg</i>	18
Caesar Salad <i>White anchovies, house dressing, croutons, parmesan cheese</i>	18

## ENTREES

Tagliatelle Pasta with Bolognese Sauce <i>Minced Beef, Tomatoes, Garlic, Wine, Herbs</i>	20
Free Range Chicken Paillard <i>Roasted Seasonal Vegetables, Arugula Salad</i>	22
Blackened Salmon Filet* <i>Tri-Colored Quinoa, Seasonal Roasted Vegetables</i>	28
Creekstone Farms Skirt Steak* <i>Roasted Garlic Mash, Forest Wild Mushrooms, Herb Butter</i>	34

## SIDES

Fries	7
Garlic Mash	7
Tri-Colored Quinoa	7
Roasted Seasonal Vegetables	7

## DESSERT

Affogato <i>Brooklyn Roasting Company Espresso, Vanilla Ice-cream</i>	9
Molten Chocolate Cake <i>Vanilla Ice-cream, Raspberry Sauce, Wild Berries</i>	11
Milk & Cookies	9
Ice-cream or Seasonal Sorbet	9

<b>RED WINE</b>	G/B
Complicated -Pinot Noir, Sonoma County, 2016	18/68
Louis M Martini - Cabernet Sauvignon, Sonoma County, 2016	18/68
LePlan - Côtes-du-Rhône, France, 2017	16/62
Agua de Piedra - Malbec, Mendoza, Argentina, 2018	16/62

<b>WHITE WINE</b>	G/B
Domaine de la Pauline - Sancerre, Loire Valley, France, 2018	17/65
Chateau Ste. Michelle - Chardonnay, Columbia Valley, WA, 2016	17/65
Mud House - Sauvignon Blanc, Marlborough, New Zealand, 2017	16/62
Ruffino - Pinot Grigio, Delle Venezie, Italy, 2017	16/62

\*\*\*\*\* WINE OF THE MONTH \*\*\*\*\*

Brooklyn Winery - Chardonnay, Finger Lakes, NY, 2015	19/72
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<b>ROSÉ WINE</b>	G/B
Manon - Cotes de Provence, France, 2018	15/60

<b>SPARKLING &amp; CHAMPAGNE</b>	G/B
Ca' Furlan - Prosecco, Cuvée Beatrice, Italy	16/62
Taittinger - Brut La Francaise, Reims, France NV (375ml)	20/50
Taittinger - Brut, Cuvée Prestige, Reims, France NV	98
Louis Roederer - Cristal, Reims, France NM	500

<b>BEERS</b>	
Corona Extra (4.6% ABV)	9
Stella Artois (5.0% ABV)	9
Brooklyn Lager (5.2% ABV)	9
Lagunitas IPA (6.2% ABV)	9

# CRAFT COCKTAILS

18

## Classic

## Seasonal

### The Roger *Negroni*

Gin, Sweet Vermouth, Campari

### *Ciao Aperol*

Prosecco, Aperol, Soda

### Madison Manhattan

Rye/Bourbon, Cynar

### *La Rita*

Tequila, Triple Sec, Lime juice

### M...artini

Vodka/Gin, St. Germain, Basil

### The Mule

Gin, Ginger beer, Lime juice

### Bourbon Sour

Bourbon, Lemon, Ginger, Floral Bitters