Antipasti Plate  artisan meats, cheeses, bread  $13
Tortilla Chips  pico de gallo or guacamole  $7
both  $10
Black Mussels  garlic, white wine, tarragon  $10
Loaded Kettle Chips  beer cheese, bacon, green onion, sour cream, pico de gallo  $7
Hummus Trio  sundried tomato, basil, and traditional hummus, grilled flatbread  $8

Calamari  lightly breaded and fried, lemon, marinara  $9
Shrimp & Spinach Dip  tortilla chips  $9
Pepper Jack Quesadilla  vegetarian or smoked chicken  $10
Potato Skins  cheddar, bacon, scallions, sour cream  $8
Chicken Wings  buffalo, thai chili, bbq or bourbon glaze  $9

Soup & Salads

The Daily Soup  $5
Baked 5 Onion Soup  $6  *438 calories
Caesar Salad  romaine, kale, parmesan, croutons  $7
Apple Walnut Salad  baby greens, fried goat cheese, maple walnut dressing  $7

Baby Greens  tomatoes, fresh mozzarella, cucumber, balsamic vinaigrette  $7  *370 calories
Spinach Salad  dried cherries, shaved manchego cheese, candied walnuts, warm honey bacon dressing  $7  *399 calories

add a protein to any salad: herb grilled chicken  $7  grilled salmon  $10  lemon grilled shrimp  $10

Sandwiches

choice of: french fries / seasonal vegetables / kettle chips / sweet potato fries / baby greens salad

Marriott Burger  angus beef, cheddar, crisp bacon  $13
Wergers Burger  sweet pepper, onion, mushrooms, provolone  $13
Bourbon Trail Burger  maple bourbon bacon jam, aged cheddar, pickled tomato  $13
Turkey Burger  aioli, avocado, brie cheese  $13
Salmon Burger  dill tartar sauce  $13

Classic Club  turkey, bacon, lettuce, tomato, mayonnaise  $12
Prime Rib Dip  smoked prime rib, grilled onions, bell peppers, mushrooms, provolone, au jus  $14
Cubano  roast pork, ham, swiss, pickles, mustard  $13
Pulled Pork BBQ  smoked pork shoulder, sweet and tangy bbq sauce, cole slaw  $12

Brick Oven

gluten free crust available upon request

Four Cheese  mozzarella, fontina, provolone, parmesan  $14
Butcher Block  italian sausage, cappicola, pepperoni, bacon, mozzarella  $16

Margherita  roma tomatoes, fresh mozzarella, basil, olive oil, sea salt  $14
Vegetali  wild mushrooms, zucchini, tomatoes, lemon basil ricotta  $14

We use locally grown organic & sustainable product whenever possible
Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Parties of 6 or more will be billed together with a 20% gratuity.
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**Bistro Fare**

- **Seared Salmon** corn, squash and green bean ragout, tomato vinaigrette $23  
- **Grilled Tuna** grilled zucchini, eggplant caponata, basil oil $24  
- **Penne Primavera** smoked chicken, seasonal vegetables, tomato cream sauce $18  
- **NY Strip Steak** fingerling potatoes, asparagus, bourbon glaze $27  
- **Eggplant Parmesan** tomato, zucchini, squash, wild mushroom $15  
- **Pan-Seared Chicken Breast** prosciutto, fresh mozzarella, linguini, asparagus, marsala sauce $25.

**Smokehouse** *(available from 5-10 PM)*

- **Prime Rib** fingerling potatoes, seasonal vegetables, natural jus $29  
- **Half Chicken** couscous, seasonal vegetables, garlic jus $23  
- **Baby Back Ribs** french fries, slaw, sweet and tangy bbq sauce half rack $15, full rack $26  
- **Bourbon Glaze Pork Chop** fingerling potatoes, sautéed baby kale, pork jus $23

**Veggie**

- **Portobello Burger** aioli, boursin cheese, caramelized onion $12  
- **Veggie Burger** grilled avocado, aioli $12  
- **TLT Sandwich** tofu, lettuce, heirloom tomato, avocado, sun dried tomato hummus $11  
- **Pesto Flat Bread** tomatoes, mushroom, caramelized onion, garden basil pesto, gluten free flat bread $15  
- **Grilled Vegetable Couscous** balsamic glaze $14  
- **White Bean Cassoulet** artichokes, lemon basil ricotta $14

**Desserts**

- **Caramel & Chocolate Tart** salted pretzel crust $8  
- **Ginger Cheesecake** strawberry-rhubarb compote $8  
- **Vanilla Bean Crème Brûlée** $6  
- **NY-Style Cheesecake** strawberry sauce $8  
- **Flourless Chocolate Torte** $8  
- **Apple Caramel Torte** $8  
- **Graeters Ice Cream** vanilla, chocolate, black raspberry chocolate chip $8  
- **House Made Sorbet & Ice Cream** ask server for available flavors prices vary

**Beverages**

- Pepsi Products/Iced Tea $3
- Starbucks Coffee $4
- Hot Tea $4
- San Pellegrino $4.5
- Red Bull $2.5
- Bottled Water $2
- Hot Chocolate $3

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