



FOUR COURSE *Sweetheart Menu*

EST.
1978

\$ 3 5 P E R P E R S O N

CHOOSE ONE ITEM FROM EACH COURSE

COCKTAILS

GLASS OF CHAMPAGNE

LOVE POTION COCKTAIL

YARD'S LOVE STOUT

AMUSE - B O U C H E

GOAT CHEESE CROSTINI

A P P E T I Z E R

SMOKED CAULIFLOWER SOUP

creamy cauliflower / manchego

- Winner of the 2015 Soup Bowl -

OYSTERS ROCKFELLER

bentons country ham / butter / herb puree

PERSIMMON SALAD

persimmon / baby swiss chard / belgian endive / pomegranate

spiced pistachio / blood orange vinaigrette

MEATBALLS

san marzano sauce / pecorino / grilled sourdough

E N T R É E

LOBSTER FUSILI

maine lobster claws / tiger shrimp / english peas

lobster cream sauce / manchego tuille

CANNELINI CASSOULET

cannellini beans / maitake mushrooms

charred brussels sprouts

watermelon radish / herby rye crumble

FILET MIGNON

fennel spiced baby carrots

rosemary roasted fingerling potatoes

valrhona jus / espelette

ROASTED COD

pan roasted cod / braised lentils / zucchini

cherry tomatoes / warm sherry-shallot vinaigrette

LANCASTER CHICKEN

mushroom dirty rice / cipollini onion

D E S S E R T

SHARE 1 PER COUPLE

RED VELVET DONUTS

cream cheese icing / cocoa nibs

WARM CHOCOLATE CHIP COOKIE

walnuts / vanilla ice cream / chocolate sauce

CARAMEL APPLE COBBLER

brown butter biscuit / rum raisin ice cream

BE MINE

COCKTAILS

HEAD HOUSE MANHATTAN

Split base Rye/Bourbon
sweet vermouth / angostura

\$10

OUR NEW YORK SOUR

rye / lemon / lime / orange bitters
port reduction

\$10

THE MOTHER-IN-LAW COCKTAIL

Bottled in Bond Bourbon / orange curacao
maraschino / angostura bitter's / Peychaud's bitters

\$10

SANGRE DE BRUJA

mezcal / cassis / pomegranate
lime / spiced syrup

\$10

RUBY ROSE

gin / lillet rose / ginger / lemon / sugar
sparkling rose cava

\$10

MR. FELIX

apple brandy / yellow chartreuse
byrrh quinna / orange bitters

\$10

WINE

WHITE

HOUSE (Rotating)

BELLA VITA Pinot Grigio, Veneto, IT, 2013

JOVLY Chenin Blanc, Vouvray, FR, 2012

LOS NAVALES Verdejo, Rueda, ES, 2013

CAMP Chardonnay, Sonoma, CA, 2013

\$7 GLASS

\$7/\$30

\$10/\$40

\$9/\$36

10/\$40

SPECIAL SELECTION

PAUL HOBBS Cross Barn, Chardonnay, 2013

\$58

RED

HOUSE (Rotating)

CLOUDBREAK Pinot Noir, Central Coast, CA, 2013

FUSO Barbera, Piedmonte, IT, 2012

NOVY Zinfandel, North Coast, CA, 2012

VINA ILLUSION Tempranillo, Rioja, ES, 2011

PAYANA Malbec, Mendoza, AG, 2012

\$7 GLASS

\$9/\$36

\$9/\$36

\$11/\$42

\$11/\$42

\$9/\$36

SPECIAL SELECTION

SCARPA Nebbiolo D Alba, Piedmonte. IT, 2008

\$75

HOBO Zinfandel, Dry Creek Valley, CA, 2012

\$60

SPARKLING

COMTE DE BUQUES Chardonnay, FR, NV

\$8/\$35

CASTELLROIG Trepas, Sparkling Rosado, Penedès, ES

\$9/\$36

GRUET Blanc De Noir, New Mexico, NV

\$45

BALDINI Sparkling Malvasia Dell'Emilia, IT, NV

\$40

NON ALCOHOLIC

HOUSE MADE BLOOD ORANGE SODA

\$3

JAMAICAN GINGER BEER

\$3

HANK'S SODAS (Root Beer, Black Cherry, Cream Soda)

\$3

LARGE FORMAT

PEACH/ MANGO WHITE SANGRIA

\$8/\$28

CLASSIC RED SANGRIA

\$8/\$28

Apple Brandy and Spiced sugar

BEER

(Our draft list rotates frequently and seasonally. We specialize in local craft beer. Please check the cards on the table or ask your server / bartender for suggestions)

CRAFT

ALLAGASH WHITE

\$7

TROEGS DREAMWEAVER WHEAT

\$6

LAGUNITAS IPA

\$6

GOOSE ISLAND SOFIE

\$8

VICTORY PRIMA PILS

\$6

SLYFOX 360 IPA (16 Oz. can)

\$6

SAISON DUPONT

\$8

STILLWATER STATESIDE SAISON

\$7

DOGFISHEAD INDIAN BROWN ALE

\$6

OLD FORGE FALLEN DOWN BROWN ALE (16 oz. can)

\$6

MISSION BREWING SHIPWRECK DIP

\$6

ARCADIA IMPERIAL STOUT

\$8

ROGUE HAZELNUT BROWN

\$7

CIDER

COMMONWEALTH GREGARIOUS GINGER CIDER

\$5.5

STRONGBOW, GOLDEN CIDER (16 oz. can)

\$7.5

MCKENZIE'S, BLACK CHERRY

\$6

CLASSICS

BUDWEISER

\$4

CORONA

\$5

COORS LITE

\$4

MILLER LITE

\$4

STELLA ARTOIS

\$5.5

YUENGLING LAGER

\$4