



to share

BRUSSELS SPROUTS ^{GF} 15
 browned butter, bacon, sage, shallots, caramelized apple, chili, balsamic glaze

MASCARPONE TOAST ^V 14
 buttered french bread, whipped mascarpone, crushed almonds, truffled honey, salt

FOUR CHEESE GARLIC BREAD ^V 11
 charred rustic ciabatta, garlic butter, spanish spices, three-cheese, olive oil

CHICKEN WINGS 14
 a dozen wings, baked, then fried & sauce tossed
 choice of - chipotle bbq, garlic parm or sweet heat

MUSSELS & CLAMS 18
 steamed mussels and clam in butter and sauv blanc, sweet onion, garlic and chili flakes

salads ADD TO ANY SALAD
 salmon \$7.95 | prawns \$7.95 | chicken \$6.25

MARINA SALAD ^V 15.95
 mixed greens, fresh berries, cucumber, tomato, feta, crushed nuts, croutons

SISSY'S CAESAR 15.95
 romaine, crispy capers, shaved parm, croutons, herbs, classic caesar dressing

CHOPPED COBB ^{GF} 16.95
 grilled chicken, applewood bacon, hard boiled egg, tomato, avocado, cucumber, bleu cheese & balsamic vinaigrette

STEAK SALAD * ^{GF} 19.95
 grilled skirt steak, roasted peppers, asparagus, avocado, grilled red onion, bleu cheese, tomato & balsamic vinaigrette

KALE & PANCETTA 15.95
 shaved brussels, shredded broccoli, kale, granny smith's, crispy chickpeas, dried apricot, pancetta, parmesan & balsamic vinaigrette

mains

BLACKENED SALMON ^{GF} 26
 spices and salts, seasonal veggies, pesto verde brown rice & quinoa pilaf

PASTA PUTTANESCA ^V 23
 sliced garlic, shallots, tomato, basil, olives, capers, anchovy, linguini, parm, chili flakes

FISH & FRIES 18
 wild cod fillet, local beer batter, double dipped deep fried deliciousness, tartar & cocktail sauce, slaw

SHRIMP & GRITS 26
 smoked sausage, roasted tomato, garlic mushroom, olive oil, scallions, parmesan grits

BAKED ZITI & CHEESE ^V 16
 three-cheese blend, cream, butter, smoked spices
 toasted bread crumbs
add - mushroom or spinach \$2
chicken or bacon \$3

HONEY FRIED CHICKEN 24
 boneless thigh & breast battered & fried, smashed potatoes, braised kale & truffle honey

CHICKEN PARM PASTA 24
 double battered chicken breast, marinara, basil, parmesan mozzarella, spinach, garlic pasta

LINGUINI & CLAMS 24
 manila & chopped clams, butter and cream, garlic, sweet onion, chili flakes

SEAFOOD STEW 28
 salmon, prawns, cod, mussels & clams, calamari, sauv blanc, tomato broth

GOOD OL' BURGER * 17
 1/2 lb. mesquite grilled patty, choice of cheese, lettuce, tomato, grilled onion, havarti, buttered brioche, pickled veggies

KIRSTEN'S BURGER ^V 17
 black bean burger, roasted mushrooms, grilled zucchini lettuce, tomato, red onion, roasted pepper aioli, cheese

seasonal

POLLO PROVENCAL 28
 pan roasted organic chicken breast, olives, tomato, garlic confit, thyme, chablis, butter, polenta

SEASONAL RAVIOLI ^V 28
 fresh ravioli, browned butter, sage, walnuts, shaved parm, cauliflower & carrot purée, apple & apricot relish

DOUBLE CUT PORK CHOP 32
 pan roasted & butter basted, couscous pilaf with marsala, sundried tomato, sage, mushrooms, shallot, braised kale

signature sides

seasoned fries | sweet potato fries 5

sautéed veggies | braised kale | 8
roasted mushrooms |
smashed potato | succotash

beverages 4.95

coffee	lemonade
decaf	sparkling water
hot tea	raspberry lemonade
iced tea	arnold palmer
cola	ginger ale
diet cola	homemade soda
lemon-lime soda	apple juice
root beer	orange juice
orange soda	



Just so you know

Each dish is made-to-order, please let us know if you are sensitive to certain ingredients on our menu and we'll accommodate your request to the best of our ability.

DINNER MENU

Spring 2023