


SOUPS AND SALADS

Chefs' Soup of the Day - each day our Chefs make a broth and cream soup. \$5.5
Your wait person will present today's selections

Wild Game Chili, Half Portion - wild boar, venison and elk simmered in a rich . \$8.5
chili laced tomato sauce topped with sour cream and Vermont white cheddar
cheese

 **House Salad** - a delightful mélange of baby greens, grape tomatoes, and \$5.5
garnishes. Your choice of dressing. Add .50 for crumbley bleu cheese

Classic Caesar Starter Salad - house made Caesar dressing, crisp Romaine, . \$6.5
Pecorino Romano cheese, croutons


Soup and Salad - your choice from our soups of the day and a Caesar or House \$11
salad. To substitute a bowl of our wild game chili for the soup add \$3


Soup and Half Sandwich of the Day - Your wait person will describe our \$11.5
daily creation. To substitute a bowl of our wild game chili for the soup add \$3

Shrimp Cocktail and Salad - four jumbo Black Tiger shrimp, classic cocktail ... \$14.5
sauce, lemon, served with a House Salad and choice of dressing

Chicken Caesar Salad - chopped hearts of Romaine lettuce tossed with \$13.5
Caesar dressing, croutons, Pecorino Romano cheese and topped with sliced
grilled breast of chicken


Fig and Pork Loin Salad - sliced loin of pork served over mesclun \$13.5
greens, arugula, Gorgonzola, dry figs, smoked bacon, red onions and walnuts
dressed with white balsamic vinaigrette

 **Autumn Salad** - shaved fennel, roasted celery root, Empire apples and endive . \$12.5
tossed with mixed field greens, arugula and mulled cider vinaigrette topped
with polenta croûtons and spiced pumpkin seeds


 **Mediterranean Salad** - tomatoes, cucumbers, red onions and mixed greens \$12.9
lightly tossed with olive oil and topped with Feta cheese, served with a side of
chickpea hummus, grilled whole wheat pita, falafel and tahini yogurt

Cranberry Chicken Salad - Baby spinach, sliced apples, dry cranberries tossed \$14
with cranberry vinaigrette and topped with grilled chicken, goat cheese,
orange supreme's and pecans

PASTA AND PIZZA

 **Vegetarian Pizza** - personal sized Boboli crust served with our house \$10.5
marinara, roasted eggplant, red peppers, grilled onions, balsamic vinegar,
basil and fresh mozzarella

Roasted Red Pepper Pasta - grilled chicken tossed with zucchini, asparagus . \$14.5
and red pepper puree enriched with fresh herb butter over penne pasta
topped with crumbled goat cheese and grilled semolina bread

 **Vegetable Cannelloni** - baked in our house marinara sauce and served with \$14
lightly grilled semolina bread

Artichoke and Mascarpone Ravioli - quattro formaggio sauce and grilled \$14
semolina bread

A 20% gratuity will be added to parties of 8 or more.

"Some of these food items may contain raw or undercooked ingredients. Consuming
raw or undercooked foods may increase your risk of a foodborne illness."

CHEFS' SPECIALTIES


Meat Loaf - beef, veal and pork \$13.9
served with rustic mashed Yukon
gold potatoes

Prime New York Strip Steak - twelve \$35
ounces of U.S. D.A. center cut
prime strip steak, cabernet sauce
and rustic mashed Yukon Gold
potatoes

Carolina Pork Platter - smoked \$14.5
pork shoulder smothered with two
sauces, Carolina BBQ and our
signature candied BBQ sauce.
Served with sweet southern
piccalilli and polenta

Balsamic-Soy Chicken - marinated ... \$14
grilled chicken served with
steamed rice, stir fired vegetables,
balsamic-soy glaze and sesame
seeds

Wild Game Chili - wild boar, venison ... \$16
and elk braised in a rich chili laced
tomato sauce topped with sour
cream and Vermont white cheddar
cheese


 **Dumpling Bowl** - steamed vegetable ... \$10
dumplings served over stir fried
vegetables with a side of tamarind
dipping sauce

SANDWICHES & WRAPS

Sandwiches served with your choice of fries or salad vinaigrette

Bacon Cheese Burger - Woodcliff cheese burger with Applewood smoked bacon \$12.9

Woodcliff Cheese Burger - one half-pound of hand pressed fresh Certified Angus Beef . \$10.9
and aged Cheddar cheese

 **Vegetarian Burger** - home made veggie patty formed with mushrooms, brown rice, \$12
mozzarella cheese, topped with piquillo pepper catsup, served on a whole wheat
English muffin with a side of sweet potato fries

Grilled Chicken Sandwich - grilled honey glazed chicken, applewood smoked bacon, \$13.5
sweet mustard mayonnaise, butter lettuce and tomato on grilled egg bun

Fennel Rubbed Pork Sandwich - fennel dry rubbed roast pork loin, arugula-basil pesto, \$12.5
sliced pears, Gorgonzola and fennel marmalade served on toasted baguette

Grilled Steak Sandwich - shaved rib-eye of beef, red pepper piperade, chipotle-lime \$14.5
aioli and Provolone cheese, baked inside our potato flatbread, Texas style potato
wedges

Blackened Chicken Wrap - Cajun grilled chicken tossed with caramelized peppers, \$12.9
onions, mozzarella and sweet mustard mayonnaise in a jalapeno wrap

Pot Roast Panini - pulled beef pot roast, horsey sauce, caramelized onions, honey glazed .. \$12
carrots and Swiss cheese on grilled semolina bread

Roast Vegetable Focaccia - roasted eggplant, red peppers, grilled onions, tomatoes, \$11.5
Portabello mushrooms and Brie cheese on Dijon coated house made focaccia

Crab Cake Sandwich - lump crab cake topped with caramelized onions, tamarind tarter \$14
sauce, Bibb lettuce served on a grilled egg bun

Turkey Pastrami Wrap - sliced turkey pastrami, cole slaw and Swiss cheese in a \$12.5
garlic-herb wrap

Roast Turkey Sandwich - sliced turkey, arugula, butternut squash chutney, sharp and \$12.9
creamy mayonnaise on our house made cranberry bread with sweet potato fries

Bacon and Pear Grilled Cheese - applewood smoked bacon, sliced pears, honey \$9.5
mustard and Fontina cheese grilled on thick cut wheat berry bread

FISH AND SEAFOOD

Candied BBQ Salmon - broiled and ... \$15
basted with Chef's famous sweet
and tangy sauce, served with
rustic mashed Yukon gold
potatoes

Shrimp Cocktail and Salad - four ... \$14.5
jumbo Black Tiger shrimp, classic
cocktail sauce, lemon, served with
a House Salad and choice of
dressing

Scallops and Squash - three pan \$18
seared scallops glazed with honey
and bacon, served over butternut
squash puree

Gingersnap-Coffee Tuna - six \$16.5
ounce Ahi Tuna fillet crusted with
ground gingersnap and coffee,
served rare with ginger cream
sauce, sautéed shiitakes and
steamed rice

Late Harvest Salmon - grilled salmon \$15
fillet with pear and walnut chutney
served over Fingerling potatoes

Poached Tilapia - poached Tilapia \$14
fillet served with oven dried
tomato vinaigrette over Fingerling
potatoes and baby spinach

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Menu items and pricing subject to change at any time.