

# DINNER

## SMALL PLATES

**Soup du jour** • 7/10

**Crispy Brussels Sprouts (GF)** • 14  
Sweet Chili, Soy, Sesame,  
Pickled Red Onion

**Stuffed Mushrooms** • 16  
Sofrito & Spinach, Parmesan Reggiano

**Blackened Scallops (3)** • 21  
Corn Salsa, Chili Oil

**Maryland Style Crabcakes** • 24  
Local Baby Greens, Old Bay Tartar, Lemon

**Jumbo Fried Chicken Wings**  
Six/12 • Twelve/22 • Eighteen/28  
Celery & Carrot, Bleu Cheese  
*Mild Buffalo, Teriyaki or BBQ*

**Fritto Misto** • 19 | *Great to share!*  
Fried Calamari, White Fish, Shrimp, Peppers  
& Tomato, Marinara, Lemon Aioli

**Bang Bang Tacos (3)**  
Lettuce Wrap (GF) or Flour Tortilla,  
Asian Sesame Slaw, Pickled Red Onions  
**Shrimp** • 18   **Cauliflower** • 16

## SALADS

**House Salad (GF)** • 12  
*Sorbello Farm* Mixed Greens, Carrot,  
Cucumber, Tomatoes, Red Onion, Balsamic  
Vinaigrette

**Seasonal Salad (GF)** • 16  
Local Baby Greens, Local Corn, Tomato,  
Sunflower Seeds, Goat Cheese, Lemon  
Vinaigrette

**Peaches & Burrata (GF)** • 18  
Burrata, Local Peaches, Mesclun, Toasted  
Pistachio, Balsamic

**Caesar** • 13  
Fresh Baby Romaine, Garlic Crouton, White  
Anchovies, House Made Lemon Caesar  
Dressing

**ADD TO ANY SALAD:**

*Chicken* • 10   *Shrimp* • 11  
*Steak* • 13   *Salmon* • 15

*Our Executive Chef, Marty Gerrity, and his team would like to give a special thank you to all the local farms and purveyors that allow us to source our quality products nearby*

# DINNER

## ENTRÉES

### **Lobster Rigatoni • 36**

Fennel Cream Sauce, Cherry Tomato, Herb Bread Crumb

### **Faroe Island Salmon (GF) • 32**

Cauliflower Puree, Zoodles, Champagne Beurre Blanc, Sundried Tomato Oil  
*(Chef Prepared Medium Rare)*

### **Burgundy Braised Short Rib (GF) • 40**

Mashed Potato, Baby Carrots, Red Wine Demi-Glace

### **Half Roast Chicken (GF) • 34**

House Brined Organic Free-Range Chicken, Sweet Creamed Corn, Seasonal Vegetable, Pan Jus

### **Hanger Steak (GF) • 40**

8 oz Pan Roasted Hanger Steak, Mashed Potato, Seasonal Vegetable, Au Poivre

### **Chicken Parm • 34**

Pesto Penne, Parmesan

### **Eggplant Burrata Parmigiana • 28**

Marinara, Pesto Penne

### **French Dip Sandwich • 24**

Shaved Steak, Caramelized Onion, Swiss Cheese, Beef Jus, Horseradish Mayo, French Baguette, Hand Cut Fries

### **The “CCC” Burger • 22**

8 oz Pasture Raised Local Beef, with Cheddar, Bacon, House pickles, CCC Sauce, Lettuce, Tomato, Onion on Berkshire Mountain Brioche, Hand Cut Fries

*Please inform your server if you have any allergies before placing your order • GF indicates preparation with gluten-free ingredients. Please note it does not indicate celiac safe, as we are not a gluten-free restaurant.*

*20% Gratuity will be added to parties of 7 or more • \$3 fee for split plate request*

**If paying with a credit card, a 3% fee will be added to your check. This fee is not added if you pay with cash or gift card.**

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition. However, consuming overcooked meats, poultry, seafood, shellfish or eggs may decrease the enjoyment of your meal.*