

# DINNER

## SMALL PLATES

**Soup du jour** • 7/10

**Crispy Brussels Sprouts (GF)** • 14

Sweet Chili, Soy, Sesame,  
Pickled Red Onion

**Stuffed Mushrooms** • 16

Sausage, Parmesan, Herb Bread Crumb

**Blackened Scallops (3)** • 21

Cheesy Grits, 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

**Winter Salad (GF)** • 16

Local Baby Greens, Pears, Apples, Goat  
Cheese, Toasted Walnuts, Apple Cider  
Vinaigrette

**Beets & Burrata** • 18

Burrata, Heirloom Beets, 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

### **Beef Ragout Rigatoni** • 28

Marinara, Aromatics, Parmesan Reggiano

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

Mashed Potato, Baby Carrots, Cipollini Onions, Red Wine Demi-Glace

### **French Dip Sandwich** • 24

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

### **Faroe Island Salmon** (GF) • 32

Butternut Squash Puree, Spaghetti Squash, Champagne Beurre Blanc, Sundried Tomato Oil (*Chef Prepared Medium Rare*)

### **Half Roast Chicken** (GF) • 34

House Brined Organic Free-Range Chicken, Potato Mash, Seasonal Vegetable, Pan Jus

### **Hanger Steak Frites** (GF) • 34

8oz Hanger Steak Pan Roasted, French Fries, Au Poivre

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

Marinara, Linguine in Pesto

### **Chicken Vodka Parm** • 34

Topped with Penne alla Vodka, Parmesan Reggiano

### **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.*