APPETIZERS ★ cured meats, artisan cheeses, jalapeño tomato jam, bacon caramel Steak Sliders on Brioche Roll 18 caramelized onions, blue cheese horseradish cream Fried Chicken and Biscuit 14 (4) small biscuits, jalapeño-tomato jam beet, red pepper, roasted garlic, grilled pita, cucumber, snap peas, crispy cauliflower **Smoked Wings** house honey buffalo . . . 16 lump crab, spinach, remoulade SALADS * spring mix, blue cheese, bacon, cherry tomatoes, avocado, sherry shallot vinaigrette — add steak 8, chicken 6 or shrimp 6 spring mix, spinach, candied walnuts, white balsamic truffle and lemon romaine, parmesan cheese crisp, house croutons, house dressing with anchovy iceberg, spring mix, cucumber, tomato, house vinaigrette **SOUPS** French Onion · Potato 8

SIDES

MAC AND CHEESE, 9

smoked gouda, gruyère, cheddar, taleggio, parmesan

CRISPY BRUSSEL SPROUTS, 8 balsamic reduction and bacon

FRIED CRISPY CAULIFLOWER, $8\,$

CAULIFLOWER PUREE, 8

 ${\color{red}\textbf{HARICOTS VERTS},\,8}$

SAUTÉED SPINACH, 8

 $\begin{array}{c} \textbf{ROASTED GARLIC} \\ \textbf{MASHED POTATOES,} \ 6 \end{array}$

FRIES, 6

COTTLE VILLAGE

FARMSTEAD+DISTILLERY

SMALL ENTREES ★ served with one side of choice
Steak Frites with Truffle Fries
Burger
Ribeye Philly Cheesesteak Sandwich
Chicken Sandwich fried or grilled
Asian Lettuce Wraps with steak
BLT texas toast, bacon, lettuce, tomato, mayo 14

STEAKS ★ served with two sides of choice

Ruth Farm USDA Prime served with compound butter

7 oz Filet
16 oz Strip
16 oz Ribeye

- DINNER 3 to 9 p.m. Wed. and Thu. and 4 to 10 p.m. Fri. and Sat.

DINNER ENTREES ★ served with two sides of choice

Bacon Wrapped Shrimp $\dots 32$
Seared Salmon in Herb Butter \hdots 32
Roasted ½ Chicken 28
Braised Short Rib in Port Wine Sauce 28

DESSERTS

* * *

We use

plant-based

butter for

croutons,

wing sauce,

pita, biscuits

and rolls.

Cookie Skillet 10 ice cream, bourbon caramel glaze	
Gooey Butter Cake 9 seasonal flavors	
Hank's Cheesecake	

