

DRINKS

COFFEE & HOT DRINKS

ESPRESSO <i>Regular or Decaf</i>	\$2.00
CAFÉ AMERICANO	\$2.25
CAPPUCCINO	\$3.50
CAFÉ LATTE	\$3.50
VANILLA LATTE	\$4.00
CAFÉ MOCHA <i>with Ghirardelli</i>	\$4.00
FRENCH PRESS	\$2.00
HOT CHOCOLATE <i>with Ghirardelli</i>	\$2.50
VANILLA STEAMER <i>with Organic Vanilla</i>	\$3.00
DRAGONWELL GREEN TEA △	\$2.50
CHINA BLACK TEA △	\$2.50
<i>add WV Honey</i>	\$0.50

COLD DRINKS

Served by the glass, sweetened by request

NILGIRI BLACK TEA △ <i>- free refills</i>	\$2.00
S. PELLEGRINO	\$2.00

FRESH JUICE

LEMON GINGER TWIST (v+) △ <i>Fresh squeezed lemon, ginger & apple</i>	\$3.50
MOUNTAIN SUNRISE (v+) △ <i>Blend of apple, lime, carrot, spinach & blueberries</i>	\$3.50

JOHNNIE RYAN'S SODA

COLA	GINGER ALE	\$2.00
DIET COLA	ROOT BEER	
VANILLA CRÈME	ORANGE	

SALAD

WHIPPERSNAPPER SALAD (v+?) (g) △ <i>Market greens with tomato, seasonal fruit, pepita blend, & feta tossed in your choice of dressing</i>	\$6.00
GARDEN GREENS SALAD (v+?) (g) △ <i>Simplicity at its finest! Today's market greens tossed with your choice of dressing</i>	\$3.00

◦ ADD to any salad:

Crumbled Feta (v?) (g)	\$1.00
Fresh Bacon Crumbles (g) △	\$1.50
Grilled Chicken (g) △	\$3.00
Grilled Tempeh (v+) △	\$3.00
Smoked Trout (g)	\$4.00

◦ DRESSING OFFERINGS:

Creamy Honey Garlic (v) (g) △
Rasp Dijon Vinaigrette (v) (g) △
Carrot Ginger (v+) (g) △

EATS

BASICS

- ¾ ARTISAN BREAD** (v+?) △ \$3.00
With your choice of two: olive oil, butter, WV preserves, or WV Honey
- ARTISAN PLATE** (v) △ \$8.00
Artisan bread slices with marinated olives, summer pickles, and sweet habanero cream cheese
- CHEESE PLATE** (v) \$10.00
An international selection of three cheeses paired with dried fruits, WV honey, and artisan bread minis
- MELON & ZEST** (v) (g) △ \$3.00
A small, refreshing serving of melon infused with citrus & WV honey, topped with mint & pepitas

SOUP

SERVED WITH ARTISAN BREAD

- PORK, BEAN & FENNEL SEED STEW** (g) △ \$4.50 \$7.00
Bacon, pork sausage & tenderloin slow simmered with black beans, sweet peppers, fennel seed & fresh rosemary
- SUMMER SQUASH SOUP** (v) (g) △ \$3.50 \$5.00
- WEEKLY SOUP SPECIAL** – ask your server \$4.00 \$6.50

DAILY DELIGHTS & SMALL PLATES

- SEARED STEAK ROLLS** (g) △ \$12.00
Tender sirloin steak wrapped & pan-seared around sautéed garden vegetables, with a balsamic glaze. Served with a garden greens side salad (Half size) \$6.00
- SMOKED TROUT STREET TACOS** (v?) (g) △ \$9.00
Chipotle rubbed smoked trout or tempeh, with pico de gallo & cilantro crema on toasted corn tortillas
- CHICKEN BACON & PESTO PANINI** (v?) (g?) △ \$9.00
Grilled chicken, crisp with bacon, fresh basil pesto & Muenster cheese. Served with a garden greens side salad
- BACON PEACH & CHEVRE PANINI** (v?) (g?) △ \$8.00
Choice of bacon or tempeh, with fresh peach, basil & goat cheese on artisan bread. Served with a garden greens side salad
- BRUSCHETTA** (v+?) (g?) △ \$8.00
Fresh tomatoes, garlic, basil & parsley marinated in olive oil on our artisan bread, dressed with balsamic reduction. Served with fresh mozzarella pearls
- PULLED PORK PANINI** △ \$8.00
Pork with apple ginger reduction & balsamic red cabbage slaw

△ = In House

(v) = Vegetarian

(v+) = Strictly Vegan

(g) = gluten free friendly*

? = Optionally Vegan/ Vegetarian/ gluten free friendly. Please ask!

WINE & BEER

WINE LIST

Pinot Noir

LECHTHALER – *Rovere' Della Luna, Italy* – 2012 \$6.00 / \$24.00

Malbec

JUAN BENEGAS – *Mendoza, Argentina* – 2011 \$5.00 / \$20.00

SUSANA BALBO – *Mendoza, Argentina* – 2012 \$40.00

Cabernet Sauvignon

SIERRA CRUZ – *Villa Alegre, Chile* – 2013 \$5.00 / \$20.00

PENNYWISE – *Napa, California* – 2011 \$6.00 / \$24.00

Pinot Grigio

Ca'LUNGHETTA – *Fossalta Di Piave, Italy* – 2013 \$5.00 / \$20.00

Chardonnay (unwooded)

YALUMBA – *South, Australia* – 2013 \$6.00 / \$24.00

Chardonnay

ROCK & VINE – *North Coast, California* – 2013 \$7.00 / \$28.00

Riesling

HIGH DEF – *Mosel, Germany* – 2012 \$5.00 / \$20.00

Spatlese

MONCHHOF – *Mosel, Germany* – 2012 \$36.00

BOTTLED BEER

CELEBRATOR DOPPELBOCH – Aying, Germany \$6.00
A rich, dark elixir with cascading layers of malt balanced by elegant hops. Notes of toffee & caramel

SOUTHERN TIER - 2x IPA – Lakewood, NY \$3.00
Brewed with 4 varieties of hops & 3 malts, this ale has a robust flavor with a tart finish

SOUTHERN TIER - LIVE – Lakewood, NY \$3.00
A bottle conditioned Pale Ale, sweet malts, citrusy hops & pine with a dry finish.

RED SPECKLED HEN – Bury St Edmunds, England \$3.00
A light bodied English ale, with a crisp finish & a hint of sweetness - NEW

SOUTHERN TIER - HELLES – Lakewood, NY \$3.00
“WHERE THE HELLES SUMMER?”
A seasonal spring lager, slightly woodsy, light & Refreshing. Notes of spring storms - NEW

DESSERTS

JAMES BROWN *Spicy dark chocolate mousse* (v) (g) △ \$6.00

CRÈME BRULEE (v) (g) △ \$6.00

CARAMEL POT DE CRÈME (v) (g) △ \$5.00

¾ RASPBERRY CHEESECAKE MINI (v) △ \$3.00

ORANGE ANGEL FOOD CAKE (v) △ \$5.00

ZIPPY BLUEBERRY SORBET (v+) (g) △ \$3.00

CANDY MACHINE Token - \$2.00