Soups and Appetizers

Soup du jour 11

French onion soup Gruyère gratin 12

UL snapper soup hardboiled egg, sherry 11

Cheesesteak spring roll spicy ketchup, hand-cut fries 15

Oysters on the half shell shallot mignonette 21 GF

Fritto misto calamari, shrimp, scallops, cherry peppers, Calabrian chili sofrito 19

Crispy deviled eggs candied bacon, onion and pepper jam 17

Salads

ADD TO ANY SALAD: chicken 8, shrimp 12, salmon 12, steak 14, or crab cake 22

Classic Caesar croutons, shaved Parmesan 15

Meredith orange segments, blue cheese, chopped bacon, candied walnuts, maple vinaigrette 15 **GF**

Iceberg wedge blue cheese, bacon, tomatoes, blue cheese dressing 15 GF

Quinoa arugula, chickpeas, roasted peppers, olives, feta, lemon vinaigrette 14 GF

Poached pear and frisée Cremont cheese, roasted squash, red wine port dressing 15

Lunch Entrées

All sandwiches are served with housemade chips

Chicken cutlet sandwich provolone, broccoli rabe, creamy Italian aioli, baguette 19

Turkey sandwich Port Salut, arugula, fig jam, multigrain bread 19

UL crab cake sandwich Old Bay rémoulade, brioche bun 32

Croque Madame Gruyère, ham, mornay sauce, over easy egg 19

Meredith burger cheddar, bacon, mushroom, lettuce, tomato, onion, brioche bun 19

Double smash style burger *Cooper Sharp, thin sliced pickles, tomato malt aioli, sesame seed potato bun* 19

Housemade potato gnocchi gorgonzola crema, arugula, pistachio pesto 29

Sautéed branzino Sicilian fregola, grilled zucchini, preserved lemon 37

Grilled Atlantic salmon sautéed Swiss chard, pattypan squash, citrus glaze 34 GF

Chicken salad and fried oysters cocktail and tartar sauce 19

Fall harvest bowl *toasted barley, butternut squash, Honeycrisp apples, baby kale, cranberry dressing* 19 **v**

From the Grill

8oz. Filet mignon 55

12oz. Australian wagyu ribeye

14oz. Prime NY strip 60

90

All steaks are served with steak fries, creamed spinach and red wine sauce