

COCKTAILS

SUGAR & SPICE DAIQUIRI | 16

Captain Morgan | Bacardi | Pomegranate
Lime | Honey Syrup

CRANBERRY MARGARITA | 18

Casa Noble Anjeo | Cranberry | House Sour
Cointreau | Cherry Bitters

CINNAZERAC | 16

Cinnamon Infused Elijah Craig | Simple
Orange Bitters | Peychaud's Bitters | Absinthe Mist

WINTER PINE | 15

Bombay | Lemon | Rosemary Simple | Prosecco

NUTTY SCOTCHMAN | 15

Jimmy's Bully Boy Vodka | Frangelico
House Made Butterscotch | Nutmeg

HOUSE MADE SANGRIA | 15

Your Choice of Red or White

ZERO PROOF

GRANDMA'S COFFEE | 12

Coffee Syrup | Butterscotch
Cold Brew Coffee | Nutmeg Whipped Cream

Cran'BARE'y SMASH | 12

BARE NA Tequila | Cranberry | Rosemary Simple
Orange Zest

BASIL POMTINI | 12

Ritual Zero Proof Rum | Basil | Honey Syrup
Pomegranate | Lemon

BUBBLES

PROSECCO - CAPOSALDO ITL 12|41

CHAMPAGNE - NICOLAS FEUILLATTE FR 187ml | 18

SPARKLING ROSE - HILLINGER AT 187ml | 14

ROSE

LOUIS JADOT ROSE, BURGUNDY, FR 13|46

WHITE

PINOT GRIGIO - ILAURI TAVO ITL 11|39

CHARDONNAY - WINES of COPPOLA, CA 14|50

SAUVIGNON BLANC - SPY VALLEY 12|42

SANCERRE - MILLET 'LES GARENNES' FR 16|60

RIESLING - EROICA WA 15|55

GRECO - FEUDI DI SAN GREGORIO ITL 12|42

RED

PINOT NOIR - PRISONER 'UNSHACKLED' CA 15|55

CABERNET - WINES of COPPOLA, PASO ROBLES 13|48

CABERNET - INTRINSIC COLUMBIA VALLEY WA 16|60

CABERNET - STAG'S LEAP 'ARTEMIS' NAPA CA 32|120

CAB FRANC - COSENTINO 'THE FRANC', LODI, CA 16|60

MALBEC - VINYES OCULTS ARG 14|50

ZINFANDEL - EDMEADES MENDOCINO CA 14|50

SUPER TUSCAN - POGGIO DEL CONCONE IT 15|55

RED BLEND - BONTERRA EQUINOX ORGANIC, CA 14|50

DRAFT BEER

MOAT MT. CZECH - PILSNER | 7

SWITCHBACK - AMBER ALE | 7

MBC LUNCH - IPA | 12

SAM ADAM'S HOLIDAY WHITE | 9

BOTTLES & CANS

MICHELOB 'ULTRA' | 6

MODELO ESPECIAL | 6

SMUTTYSNOSE FINESTKIND IPA | 9

GUINNESS STOUT | 7

LOADED QUESTION 88 KEYS' PALE | 9

NORTH COUNTRY CIDER 'WULF KITTY' | 8

TRULY HARD SELTZER FRUIT PUNCH | 6

SMUTTYSNOSE CHERRY CHEESECAKE SOUR | 9

SAM ADAM'S 'JUST THE HAZE' N/A IPA | 7

ATHLETIC BREWING N/A LITE BEER | 7



APPETIZERS

ARTISAN BOARD | 18

Local & Imported Cheese & Charcuterie | Toasted Nuts
Honey Drizzle | Jam | Sundried Fruit | Quick Pickles
Artisan Crisps

PARMESAN TRUFFLE FRIES | 10 [GF]

Truffle Oil | Parmesan | Paprika Aioli | Herbs

JIMMY'S CAESAR SALAD | 12 [V]

Baby Romaine | Parmesan Dressing | Grape | Tomato
Crouton | Shaved Pecorino Romano [add anchovies | 2]

HARVEST SALAD | 10 [GF]

Little Lef Greens | Apple | Granola | Goat Cheese
Craisins | Roasted Butternut Squash | Cider Vinaigrette

Salad Additions: Jumbo Shrimp 12 | Petit Filet 22

Northern Harvest Salmon 20 | Crabcakes 12

ENTREES

BEEF TENDERLOIN AU POIVRE | 38 [GF]

Potato Gratin | Creamed Spinach |
Tri-Colored Peppercorn Demi

STUFFED SOLE | 26 [GF]

Dover Sole | Asparagus & Tomato Crab Stuffing
Harvest Rice | Seasonal Vegetables | Saffron Beurre Blanc

TRUFFLE HONEY GLAZED CHICKEN | 25 [GF]

King Trumpet Mushrooms | Seasonal Vegetables
Potato Puree | Herb Cream

SEA SCALLOPS | 36 [GF | DF]

Cauliflower Puree | Shallot Bacon Jam
Seasonal Vegetables

LABRIE SEAFOOD CHOWDER | 14

Award Winning Seafood Chowder | Saltine Crumble

COLOSSAL SHRIMP COCKTAIL | 16 [GF]

House Cocktail Sauce | Fresh Grated Horseradish
Quick Pickles | Lemon

TUNA CRUDO | 18

Sliced Tuna | Sambal Aioli | Lotus Root | Radish

RHODE ISLAND CALAMARI | 15 [GF]

Red Onion | Caper Berries | Roasted Tomato Aioli
Lemon Vinaigrette | Peppadew Peppers



JIMMY'S BRANDT ANGUS BURGER | 20

Heirloom Tomato | Bibb Lettuce | Slab Bacon | Cave
Aged Grafton Cheddar | Truffle Aioli | French Fries

PISTACHIO CRUSTED SALMON | 28 [GF]

Pistachio Crusted North Atlantic Salmon
Roasted Summer Squash Puree | Citrus Marinated Tomatoes
Seasonal Vegetable

BUTTERNUT SQUASH RAVIOLI | 24 [V]

Candied Pumpkin Seeds | Roasted Butternut Squash
Confit Mushrooms | Spinach | Sherry Cream | Ricotta
Butternut Seed Oil

CRAB CROQUETTES | 17 [GF/DF]

Black Garlic Aioli | Quick Pickles | Micro Celery

MAINE LOBSTER DIP | 18

Hand Picked Lobster | Roasted Mushrooms
Mascarpone Cheese | Breadcrumbs | Artisan Crackers

TUNA TEMPORA ROLL | 18 [DF]

Yellowfin Tuna | Cucumber | Carrot | Tobiko | Scallion
Pickled Ginger | Cherry Blossom Soy

ROASTED BEETS | 11 [GF]

Roasted Beets | Goat Cheese | Fennel | Candied Nuts
Citrus

DESSERT

CHOCOLATE MOUSSE CAKE | 10 [GF]
Chocolate Crumble | Berries | Whipped Cream

ASSORTED SEASONAL COOKIES | 10

SEASONAL SORBET | 10 [GF]

TRADITIONAL CREME BRULEE | 10 [GF]
Vanilla Whipped Cream | Mint
Candied Pecans