

## DINNER MENU

### SMALL PLATES

*House-Made Hummus* 11

Extra creamy hummus topped with crisp pickled vegetables, served with toasted pita

*Crispy Chili Ribs* 13

Four crispy pork ribs tossed in spicy chili sauce, paired with a light cauliflower puree

*Fish Tacos* 12

Seasoned Haddock with hand cut coleslaw, cilantro and lime, served on flour tortilla

*Crab Cakes* 15

House-Made Maryland style lump crab cakes, served with a spicy old bay aioli

### SALADS

*Grilled Caesar Salad* Grill seasoned romaine, house-made croutons and Caesar dressing 9

*Summer Salad* Mixed greens tossed with fresh strawberries, blueberries, walnuts & blue cheese crumbles, lightly dressed in a home-made balsamic vinaigrette 10

### ENTREES

*Bone-In Center Cut Pork Chop* 22

Seasoned and grilled to perfection, served with mashed potatoes & seasonal vegetable

*Local Pasture Raised Half Chicken* 28

Local free-range chicken from Obst Farms. Lemon-herb roasted and finished on the grill. Served with mashed potatoes & seasonal vegetable

*Black Bean Burger* 13

Made in house, black bean burger topped with lettuce, onion, and fresh tomato jam, Served with hand cut crispy potatoes

*Grilled Salmon* 21

Fresh wild-caught salmon served over a bed of rice pilaf with grilled summer squash

### DESSERTS

*Bernice's Ultimate Chocolate Cake* 6

Home-made dark chocolate cake with chocolate hazelnut frosting & crunchy coffee crumble

*Key Lime Pie* 6

House-made key lime pie served with raspberry compote & freshly whipped cream

Chef's Special - Ask about our weekly dessert specials