APPETIZERS

HOUSEMADE ROLLS & BUTTER 8
ciabatta rolls, chef's choice artisan butter

CHICKEN WINGS  (GF) 13
mild - hot - bbq - honey butter - bacon ranch
served with celery sticks and bleu cheese

BEETS & CITRUS  (V) (GF) 13
citrus roasted beets, orange supremes,
coriander ricotta, lemon citronette

CRAB CAKES  (V) 15
spicy remoulade, gem lettuce, orange supremes

BUFFALO CHICKEN DIP  (GF) 16
served with house chips

SPINACH ARTICHOKE DIP  (V) 16
served in bread bowl with house chips

ONION RINGS  (V) 10
side of spicy remoulade

MOZZARELLA STICKS  (V) 10
side of marinara sauce

CALAMARI  (V) 13
side of marinara sauce

FLATBREAD 14
sausage, spinach, onion, mozzarella

GORGONZOLA BACON NACHOS  (GF) 14
house chips, gorgonzola, crispy bacon, balsamic glaze

CHARCUTERIE BOARD  (GF) 21
duck prosciutto, bresaola, spicy nduja
habanero apple jam, whole grain mustard
manchego, brie, boursin
house pickles, grilled bread

SOUPS

FRENCH ONION SOUP 8
french bread crouton, swiss cheese

SOUP DU JOUR  (Q2) 6
house made soup of the day

SOUP ENHANCEMENT
bread bowl 5

SALADS

CAESAR SALAD  (Q2) (V) 11
romaine, shaved parmesan, croutons, caesar dressing

FENIMORE'S SALAD  (Q2) (GF) 13
mixed greens, crushed hazelnuts, crispy bacon, cucumber strings,
bleu cheese crumbles, white balsamic dressing

WEDGE SALAD  (Q2) 12
gem lettuce, crispy bacon, bruschetta tomatoes, bread crumbs
fried shallots, bleu cheese crumbles,
house made bleu cheese dressing

LOBSTER COBB SALAD  (GF) 18
artisan greens, maine lobster, crispy bacon,
bruschetta tomatoes, hard boiled egg,
bleu cheese crumbles, avocado-lime dressing

SALAD ENHANCEMENTS
chicken 5  skirt steak 8  salmon 8  maine lobster 10

(Q2) | lunch special  (GF) | gluten free  (V) | vegetarian
please see your server with any allergies or food aversions
## Sandwiches & Burgers

### Half Pound Burger
- Lettuce, tomato, onion, brioche bun
- Add:
  - American, Swiss, Cheddar, Provolone
  - Sautéed mushrooms
  - Caramelized onions
  - Bacon
  - Fried egg

### Hometown Burger
- Half pound burger, lettuce, tomato, onion, brioche bun

### Crispy Chicken Wrap
- Chicken tossed in: mild, hot, BBQ, ranch
- Lettuce, tomato, bacon, cheddar, herb wrap

### Chicken Caesar Wrap
- Choice of: grilled or crispy chicken
- Romaine, shaved parmesan, caesar dressing, herb wrap

### Cranberry Chicken Salad
- Roasted chicken, cranberries, celery, oregano, toasted wheatberry bread

### Pastrami Sandwich
- Choice of: hot or cold
- 9oz of house made pastrami, whole grain mustard, marble rye bread

### Shredded Beef Gyro
- Diced tomatoes, shredded lettuce, cucumber strings, tzatziki, warm naan

### Reuben
- Thin sliced corned beef, sauerkraut, Swiss, thousand island dressing, marble rye bread

### P.B. Burger
- Half pound burger, peanut butter, bacon, cheddar, crisp lettuce, brioche bun

### Pasts & Entrées

#### Smoked Mussels (V)
- Pan smoked mussels, diced tomatoes, garlic cream sauce, linguine, toasted bread

#### Buttermilk Fried Chicken
- Hand battered chicken breasts, mashed potatoes, green beans, buttermilk gravy

#### Steak Frites (GF)
- Skirt steak, house frites, gorgonzola pan sauce, pickled shallot

#### Faroe Island Salmon (V)(GF)
- Pan seared faroe island salmon, wild rice, asparagus, lemon-caper sauce

#### Sausage & Spinach Pasta
- Pork sausage, spinach, onion, boursin cream sauce, linguine

#### Vegetable Risotto (V)(GF)
- Asparagus, mushrooms, diced tomatoes, spinach pesto, parmesan

#### New York Strip (GF)
- 13oz steak, gorgonzola & caramelized onion risotto, spinach, toasted hazelnuts

#### Confit Lobster (V)(GF)
- Butter poached maine lobster, roasted corn, small diced potato hash, corn husk cream sauce

### Desserts

#### Buttermilk Pie
- Baked custard, strawberry, rhubarb

#### Chocolate Crèmeux
- Chocolate crémeux, peanut butter snow, toasted hazelnuts, banana bread

#### Crème Brûlée
- Chef’s choice of the day

#### Poached Pear Tartlet
- Whipped cinnamon crème fraîche, pomegranate, vanilla frozen yogurt