

{ wine • martinis • fun }

• APPETIZERS •

BAKED GOAT CHEESE

Fresh Vermont goat cheese medallions served in Bibb lettuce cups, with grilled crostini bread & house made chutney 8

B.B.Q. ONION & CHEDDAR QUESADILLA

A double layer of grilled flour tortillas filled with b.b.q. sauce, sweet onions & Grafton smoked maple cheddar. Served with seasonal salsa & Chef's chutney 7

STEAMED MUSSELS

One pound fresh P.E.I.'s sauteed in a sauce of lemon, basil, white wine, Pernod & cream 11

CRAB CAKES

Jumbo lump crab & fresh herbs dusted with Panko breadcrumbs & pan sautéed. Served with spicy remoulade sauce 12

BEST WINGS EVER

Half Dozen: 7 Full Dozen: 13

CALAMARI RICARDO

Crispy rings & tentacles buttermilk battered & fried. Topped with a classic Ricardo sauce of garlic, pepperoncini, Kalamata olives, sun dried tomatoes & roasted red peppers 11

POT STICKERS/ DUMPLINGS

Crispy pan fried pot stickers or steamed dumplings served with seaweed salad & sake-soy dipping sauce
Duck Stickers 9 Pork Dumplings 7
Chicken Dumplings 7
Trifecta 9

KEY LIME-COCONUT SHRIMP

Succulent Black Tiger Shrimp breaded in shredded fillo dough & flash fried. Served with Key Lime-coconut dipping sauce 8

• SALADS •

CAESAR

Romaine hearts, creamy Caesar dressing, croutons & shaved parmesan. With or without white Spanish anchovies 10

STRAWBERRY ARUGULA

Baby arugula, fried bleu cheese squares, fresh strawberries, pickled red onion, candied nuts & strawberry ~ champagne vinaigrette 12

"THE THREE MARTINI LUNCH IS THE EPITOME OF AMERICAN EFFICIENCY. WHERE ELSE CAN YOU GET AN EARFULL, A BELLYFULL & A SNORTFULL AT THE SAME?"

ADD THE FOLLOWING TO ANY SALAD:
GRILLED OR BLACKENED

CHICKEN: 5
CRAB CAKE: 6
SHRIMP: 7
SALMON: 7
TUNA: 7
BISTRO STEAK: 10

SIDES

COLE SLAW
FRENCH FRIES
SWEET POTATO FRIES
CROSTINI BREAD
SEAWEED SALAD
ANCHOVIES
BOURBON ONION STRAWS
(AVAILABLE AFTER 5)
RISOTTO
WHITE QUINOA

• SALADS •

ASIAN SPINACH

Baby spinach, cold glass noodles, sesame seeds, slivered almonds, scallions, julienne carrots, water chestnuts, shiitake mushrooms & crispy fried leeks, with cucumber-sesame vinaigrette 12

MUSHROOM & GOAT CHEESE

Artisan lettuces, fresh Vermont goat cheese, toasted pumpkin seeds, grape tomatoes, sautéed wild mushrooms & sherry-Dijon vinaigrette 12

• SANDWICHES •

Served with French Fries & Half Sour Pickle.

PANKO CODFISH SANDWICH

Fresh Atlantic day boat Codfish, dredged in Panko breadcrumbs & deep fried. Served on a country roll with house made tartar sauce, lettuce, tomato & cole slaw 10

MOJO CHICKEN SANDWICH

All natural chicken breast marinated in a classic Cuban citrus marinade & grilled. Served on a country roll with cracked black pepper mayo, lettuce, tomato & onion 8

PULLED PORK

All natural pulled pork braised with b.b.q. sauce. Served atop a country roll with house made slaw 8

BAILIWICKS BURGER

Ten ounce, locally sourced, Certified Angus, ground sirloin char grilled to your liking. Lettuce, tomato & onion 9

RIO GRANDE WRAP

Blackened chicken breast wrapped in a flour tortilla with chipotle mayo, mixed greens, pico de gallo & mixed cheeses 9

CRAB CAKE SANDWICH

Bailiwicks signature crab cake atop a country roll with chipotle mayo 10

GARDEN GRILL

A grilled medley of eggplant, portobella mushrooms, squash, sweet onions & roasted red peppers, atop a rustic roll with house made chimichurri sauce 9

SANDWICH EMBELLISHMENTS

CHEESES: BLEU • SWISS • AMERICAN • GOAT •

GRAFTON MAPLE SMOKED CHEDDAR

SAUTEED: ROASTED RED PEPPERS •

WILD MUSHROOMS • SWEET ONIONS

ETC: APPLEWOOD SMOKED BACON •

FRESH JALAPENOS • CHIPOTLE MAYO •

CRACKED BLACK PEPPER MAYO •

• HARISSA SAUCE •

• CHIMICHURRI SAUCE •