

Happy New Year!!!



ENTREES

Delmonico - \$21

16 oz. chargrilled, trimmed Delmonico cooked to your liking.
Served with red mashed potatoes and fresh vegetables.

Apple Bourbon Chicken - \$16

Grilled boneless chicken breast topped with an apple bourbon sauce.
Served with red mashed potatoes and fresh vegetable.

Cajun Catfish - \$14

Lightly seasoned, grilled catfish filet.
Served with red mashed potatoes and fresh vegetable.

BBQ Pork Loin - \$15

Seasoned and chargrilled twin boneless chops, painted with our sweet house barbecue sauce.
Served with red mashed potatoes and fresh vegetable.

Cheese Ravioli - \$10

Pasta pillows filled with a blend of parmesan, ricotta & mozzarella cheeses seasoned with basil and smothered in a creamy pesto sauce. Served with garlic bread and tossed salad.

Winter Blues Salad - \$12

A bed of spring mix topped with crispy chicken, glazed walnuts, fresh blueberries and oranges, with blue cheese dressing on the side.

Cordon Bleu Burger - \$11

6oz. Black Angus burger, topped with Canadian Style Ham, Cooper & Swiss cheeses and a Béarnaise sauce. Served with French fries and coleslaw.

Pastrami Rachel - \$12

Reuben's sister... grilled pastrami, Swiss cheese, coleslaw and Thousand Island dressing, served open-faced on marbled rye along with a tossed salad.

APPETIZERS

Smoked Trout ~ \$9 Lemongrass Chicken Pot Stickers ~ \$6
French Onion Soup ~ \$5 Coconut Shrimp ~ \$7

DESSERTS

Leiby's Vanilla Ice Cream ~ \$3
Homemade Dessert of the Week

DRINK SPECIALS

Samuel Adams Cold Snap \$4.50

Stirring from the haze of winter, this refreshing unfiltered White Ale awakens its smooth wheat with the bright snap of spring spices, from the subtle sweetness of orange peel and plum to the peppery bite of fresh ground coriander. 5.3% ABV.

Anderson Valley Winter Solstice \$5.75

Hints of toffee, spice, and caramel tease the senses making this the perfect ale to share with friends and family during the cold days and long nights of winter. 6.9% ABV.

Wyndridge Farms Crafty Cranberry Cider \$5.00

This cider is aged on toasted oak chips to smooth out the higher ABV (6.5%), adding cinnamon bark and nutmeg to finish. Not overwhelming on the spice, Winter Blend finishes clean, with enough kick for a cold winter night.

COMING SOON...

River Horse Oatmeal Milk Stout

A velvety smooth Stout brewed with oats and milk sugar that create a creamy finish over a dark malt base. 6.7% ABV.

Otter Creek Drip Drop Coffee Stout

Developed alongside roasters in Middlebury, Vermont, Drip Drop features a full-bodied flavor profile rich with slightly sweet notes of chocolate and caramel derived from a heavy dose of dark malts while a touch of brown sugar reveals subtle notes of plum and vanilla. 5.6% ABV.

Get ready to treat your special someone with a lovely romantic Valentine's dinner! We will be serving delicious dinners on Valentine's Day weekend, February 14-16, with a special Valentine's Day menu served Thursday, February 14 from 4-8 PM (Reservations appreciated). Spoil your loved ones this year and join us at Macoby Run and the Wetlands!