
MENU

~ FIRST COURSE ~

Deviled Eggs with North Country Smokehouse Bacon GF \$11

Fresh chives & parmesan crisps

Steamed Mussels GF \$13

White wine, herbs, tomato & spring watercress

Grilled Jumbo Asparagus GF VG \$10

Kalamata olives, chickpeas & Cabot extra sharp cheddar

Chef's Daily Soup Selection \$9

~ SALAD COURSE ~

Adair Summer Salad GF VG \$9

*Baby greens, tomato, cucumber, Craisins, sharp cheddar
& candied walnuts with maple mustard vinaigrette*

Caesar Wedge \$9

Creamy dressing, garlic croutons & shaved parmesan

Little Gems Greens GF VG \$9

Crisp, sweet heirloom lettuce with quick pickled vegetables & herb vinaigrette

add a protein: chicken \$6, shrimp \$8, 4 oz. steak \$8

MAIN COURSE

All entrées served with Chef's choice of vegetable & house baked bread

Grilled Australian Lamb Chops **GF** \$37

Frenched chops basted in mint chimichurri, roasted fingerling potatoes

Chef's Wine Recommendation...Fess Parker Pinot Noir \$72/\$17

Pan Roasted Atlantic Swordfish Steak **GF** \$32

8 oz. skin-on, with citrus butter & cilantro rice

Chef's Wine Recommendation...Montaud Rosé \$47/\$12

Grilled USDA Prime Flank Steak \$32

Adair steak sauce, buttermilk mashed potato

Chef's Wine Recommendation...Ca' Momi Merlot \$49/\$12

Sautéed Chicken Breast Piccata \$28

Skinless breast with butter, lemon & capers, over linguini

Chef's Wine Recommendation...White Haven Sauvignon Blanc \$49/\$12

Butter Poached Tiger Shrimp **GF** \$30

Sugar snap peas, shallots, white wine, fresh dill & Yukon Gold potatoes

Chef's Wine Recommendation...J Vineyards Chardonnay \$67/\$16

Grilled Vegetable Rollatini **VG** \$26

*Zucchini, yellow squash & onions rolled into fresh pasta with tomato basil ragout
& ricotta impastata*

Chef's Wine Recommendation...Line 39 Petite Syrah \$49/\$12

add a protein: chicken \$6, shrimp \$8, 4 oz. steak \$8