



*Country House  
Bar Menu*  
*—————*



*Kobe Beef Sliders*      *Twin \$12*  
*Crispy French Fries*      *Single \$6*

*Baked Crab Cakes*      *Twin \$16*  
*Lemon Chili Sauce*      *Single \$8*

*Steamed Clams*      *\$8*  
*Lemon , Parsley , Roasted Garlic & Panchetta*

*Veal Bolognese & Parpedelle*      *\$8*  
*Broccoli Rabe and Grated Parmesean*

*Filet Mignon Sandwich*      *\$10*  
*Caramelized Onions , Mushrooms & Gruyere Cheese*

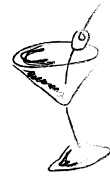
*B. L. T*      *\$8*  
*Crispy French Fries too!*

*Autumn House Salad*      *\$8*  
*Chopped Vegetables & Vinaigrette*

*Grilled Chicken Wrap*      *\$8*  
*Bacon, Avocado & Chipolte Aicli*

*A Cup of Soup*      *\$6*  
*Changes with Chef's Mood*

*Trio of Shrimp Cocktail*      *\$8*  
*Homemade Cocktail Sauce*



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