



S O C I A L H O U R

D A I L Y 4 P M - 6 P M A T T H E B A R + L O U N G E

COCKTAILS 8

caramel apple martini

absolut apple, apple pucker, butterscotch

maple rum cocktail

*captain morgan rum, Vermont maple syrup,
New York cider*

apple ginger moscow mule

vodka, New York cider, ginger beer

blackberry collins

*gray whale gin, blackberry liqueur,
berry simple syrup, soda*

DRAFT BEER 6

seasonal selection

WINE 7

pinot grigio

chardonnay

pinot noir

cabernet sauvignon

BURGERS 12

classic burger

lettuce, tomato, onion

steakhouse burger

*wild mushroom, caramelized onions,
cabernet sauce, cheddar*

J&A burger

*Vermont white cheddar,
applewood smoked bacon*

GRILLE FEATURES 10

chef selected oysters \$2 each

stack

*eggplant cutlets, roasted tomatoes,
fresh mozzarella, balsamic reduction*

fried calamari

shaved onion, piquante peppers, marinara

caesar salad + fries

small caesar salad, side of fries

shrimp cocktail

*four jumbo shrimp, spicy house-made
cocktail sauce*

chicken wings

*Thai Chili sauce, chopped peanuts,
piquante peppers*

brussel sprouts + bacon

oven roasted, balsamic glaze

seasonal vegetables

chef selected, garlic, EVOO

truffle fries

parmesan, garlic ranch