

## APPETIZERS

### Oysters on the Half Shell

Chef's Selection of Locally Sourced Oysters

\$4 ea **gf** (Minimum of 3)

### Eggplant "Fries"

Parmesan / Basil "Ketchup" \$14

### Jumbo Chicken Wings

Bone-In **gf** or Boneless \$16

Choice of **(all gf)**

Garlic Parmesan / Border

Carolina Golden BBQ / Thai Chili

### Charcuterie

House Selection of Meats / Cheeses

Olives / Fig Jam / Pickled Vegetables

House Bread \$26 **can be gf**

### Sizzling Escargot

Helix Snails / White Wine / Garlic Butter

Spinach / Asiago / Grilled Bread \$16 **can be gf**

### Shrimp Cocktail

(4 per order) With Tangy Cocktail Sauce and

Lemon \$21 (\$4 additional) **gf**

### Barbecued Brussels Sprout

Sweet & Smoky Rub, Feta, Sunflower Seeds, White

Barbecue Sauce \$14 **gf**

### Crispy Chili-Garlic Shrimp

Sweet & Spicy Glaze,

Gluten-Free Breading, Asian Slaw & Sriracha Aioli

Dip \$18 **gf**

### Crab Rangoon

Kimchi Style Vegetables, Sweet Ginger Soy \$16

### Grilled Octopus

Warm Potato & Chorizo Salad.

Sweet Red Pepper Puree, Squid Ink and

Saffron Aioli's \$18 **gf**

### Crispy Point Judith Calamari

Tossed in Garlic Parmesan, Marinara on Side \$16

### Truffle Farm Fries

With Parmesan, Garlic Aioli on side \$12

### Grilled Ostrich Crostini

Garlic & Herb Marinated on Brie Crostini w/

Demi-Glace & Horseradish Cream \$19

### Burnt Ends

Coriander & Peppercorn Encrusted Served w/

Mustard BBQ Sauce & Pickles **gf** \$16

## SALADS

### Caesar Salad

Crisp Romaine, Herb Croutons, Parmesan, Asiago

Crisp, House-made Creamy Dressing \$14 **can be gf**

### Mediterranean Grains Salad

#### With Salmon

Spinach, Quinoa, Cucumber, Tomato, Feta, Grilled

Salmon, Toasted Sunflower Seeds, Julienne

Carrots, Red Onion,

Honey-Lime & Poppysseed Dressing \$25 **gf**

### Tuna & Rice Noodle Poke

#1 Ahi Tuna on Thai Peanut Rice Noodle Salad w/

Julienne Vegetables, Mandarins, Wasabi & Ginger.

Sweet & Spicy Ponzu \$25

### Leafy Greens Salad

Wrapped in a Cucumber Turbin, Red

Onion, Carrots, Tomato, Rosé Champagne

Vinaigrette \$12 **gf**

### Caramelized Pear Salad

Honey & Brown Sugar Roasted Pear with Brûléed

Bleu Cheese on Baby Greens. Fresh Berries,

Candied Almonds, Red Onions, Raspberry-Honey

Vinaigrette \$16 **gf**

### Add to Above Salads

Grilled Shrimp \$12 Faux Soy Chicken \$10

Marinated Steak Tips \$14 Tuna Crudo \$14

Grilled Salmon \$12 Grilled Chicken \$9

## SOUPS

### **French Onion Soup**

Gruyère Cheese / Crouton \$12 can be gf

### **Clam Chowder**

Cup \$8 Bowl \$12 gf

### **Roasted Cauliflower Bisque**

Truffled Foie Gras Mousse & Smoked Paprika  
Chive Oil \$13 gf

## SANDWICH TOASTIES

\$18

### **Pastrami Braised Beef**

w/ Smoked Gouda and White BBQ Sauce

### **Italian Meats Caprese**

w/ Mozzarella, Roasted Tomato & Basil

### **House Sausage**

Broccoli Rabe & Gruyere

## BAR PIZZA 12"

Gluten free crust +2.00

**Tomato & 4-Cheese** \$14 can be gf

**White & 4 Cheese** \$14 can be gf

**Fried Eggplant & Ricotta** \$16

**House Sausage, Broccoli Rabe &  
Spinach** \$16

**Grilled Chicken, Mushroom** \$16

**Italian Meats** \$18 can be gf

**Caesar Salad Pizza w/  
Chicken or Steak** \$19 can be gf

**Meatball, Basil, Ricotta** \$18

Before placing your order, please inform your server  
if anyone in your party has a food allergy.  
There will be a \$2 up charge for gluten free substitutions

### **Brady's Burger** \$19

Toasted Sesame Seed Roll  
Lettuce / Tomato / Onion / Pickles &  
French Fries  
Gluten free roll +\$2.00

### **Deep-Fried Southern Style Chicken**

### **Black Bean Burger**

Add for only \$1.50 Caramelized Onion  
Mushrooms / Cheddar / Bleu Cheese  
Swiss / Smoked Gouda / American  
Add for only \$2.00 Bacon / Fried Egg

### **Sunday Sauce**

Meatball, Italian Sausage, Braised Pork topped w/ Ricotta  
served w/ Garlic Bread \$17  
Served atop Cavatelli Pasta \$24

### **Chicken & Gnocchi**

Chicken Confit, Ricotta Gnocchi, Mixed  
Mushrooms, Baby Spinach, Savory Skillet Sauce  
\$25

### **Potato Crusted Deep Fried Haddock**

With French Fries & Tartar Sauce \$19 can be gf

### **Steak Frites**

On Top of Garlic Bread Garlic Aioli,  
With French Fries \$29 can be gf

### **Vegan Stuffed Eggplant**

Caponata, Quinoa and Vegan Ricotta on  
Arugula and Crispy Garbanzo Bean Salad \$24  
Vegan & gf

### **Cavatelli Pasta with Spinach & Broccoli Rabe**

Savory Garlic & Butter Sauce.  
Parmesan Cheese \$24 can be gf

### **Additions to Above Entrée**

House Made Sausage \$8 Faux Soy Chicken \$10  
Grilled Boneless Chicken \$9 Shrimp \$12