

New England Cheeses

Cheese Plate with One Item \$8
Each Additional Item \$5
All Cheeses and Meats are served with Chef's
Creative Accompaniments

Cheeses and Meats

Great Hill Blue

Great hill blue has a dense, yellowish curd, a creamy texture and a strong sharp flavor.

Middletown Tomme

A West River Creamery brushed natural rind.

Capri Camembert

It has a creamy texture and full camembert flavor

3 yr Cheddar

This natural white cheddar is aged 28-38 months, full of flavor, with a complex finish.

Bonne Bouche

This all goat's milk cheese has a nice tangy center.

4yr Grafton Cheddar

This farmstead cheddar is from Vermont and has a crisp sharpness

Cato Corner Farm Bridgid's Abbey

A Trappist-style cheese with a smooth, creamy finish

Champlain Valley Triple Cream,

From the Champlain Valley, this is a very soft creamy wash rind cheese.

Bayle Hazen Blue

A drier crumblier blue with strong flavors of nuts and grass.

Basquese

A soft-textured spicy salami biellese

Gentile

Traditional Parma-style salami



Dine Like a President



Soup, Salad & Appetizers

Roosevelt's Mother's Favorite Fish Chowder w/ Large Brioche Crouton- Bowl 11
President Franklin Delano Roosevelt

Belgian Endive Salad with Apple, Cucumber, Cashews & Raspberry Vinaigrette 10
President John F. Kennedy

Baked Clams with Fresh Grated Nutmeg and Bread Crumbs* 12
President Franklin Pierce

Chicken Croquettes with Dijon Mayo* 10
President John Quincy Adams

Entrees

Beef Stroganoff in Puff Pastry 28
mashed potatoes and glazed carrots
President John F. Kennedy

Lobster a la Newburg* 37
crispy yukon potatoes, fried spinach and garlicky broccoli
President William H. Taft

Baked Salmon with Light Potato Gravy* 31
wild rice and asparagus
President Chester A. Arthur

Desserts

Custard Pie with Fresh Strawberry Jelly 9
President Calvin Coolidge

Hasty Pudding & Vanilla Whipped Cream 9
President John Adams

CHEF/OWNER JIM SOLOMON