



SEASONAL SMALL PLATES

GF"HUMMUS" FRIES 10

Fire-Roasted Pepper, Saffron Tzatziki

HOUSE FLATBREAD 11

Roasted Hydroponic Heirloom Tomato, Mozzarella,
Fresh Herbs

GFVEGETARIAN FLATBREAD 12

Cauliflower Crust, Gruyere, Local Roasted Root
Vegetables, Confit Garlic

BIANCO FLATBREAD 12

Confit Garlic & Onion, Rosemary, Brie & Romano

GFCRAB & BRIE FRIES 10

House-Cut Fries, Jumbo Lump Crab, Brie Cream, Dill

CHEF'S SOUP 8/10

Seafood Chowder- Shrimp, Crab, Halibut, Slab Bacon

NEW ZEALAND COCKLES 16

Roasted Garlic, Meyer Lemon, White Beans, Romano,
Fresh Herbs, Baguette

BAKED BRIE 17

Local Honey, House Mixed Nuts, Toasted Baguette

GF^{VEGAN} FIRE ROASTED BRUSSELS SPROUTS 7

Local Brussels Sprouts & Onions, Squash, Rosemary
Pecans, Golden Raisins

CHARCUTERIE BOARD 18

Cured Meats, Artisan Cheeses, Seasonal Compote,
Assorted Nuts, Local Honey, Baguette

FROM THE FIELD

GF^{VEGAN} TOSSED BRUSSELS BOWL 7

Shaved Brussels Sprouts, Red
Cabbage, Toasted Almonds,
Pomegranate, EVOO, Apple Cider
Vinaigrette

+ add chicken +6/add shrimp +8 +

GFCUCINA SALAD 11

Fuller's Greens, Roasted Local
Beets, Fuller's Overlook Carrots &
Radishes, Stilton, Toasted Almonds,
Cider Vinaigrette

+ add chicken+6/add shrimp+8 +

HOUSE CAESAR 9

Local Greens, EVOO, Anchovy
Crumble, House Garlic Dressing

+ add chicken+6/add shrimp+8 +

SEASONAL ENTRÉES

GFCHICKEN FRICASSÉE 27

Free Range Coal Fired Chicken, Roasted Local Vegetables, Great White North Beans, Aromatics

+ Suggested Pairing- Nimble Hill 2016 Gruner Veltliner...8/38 +

SPAGHETTI VONGOLE 20

House-Made Pasta, New Zealand Cockles, Roasted Garlic, Lemon, Fresh Oregano | add chicken +6/add shrimp +8

+ Suggested Pairing: Calafe 2017 Fiano di Avellino...13/61 +

GFWOOD FIRE GRILLED PRIME PORK CHOP 30

Roasted Beets, Local Greens, Honey-Whipped Ricotta, Sage Brown Butter

+ Suggested Pairing: A.A. Badenhorst 2019 "The Curator" Shiraz, Cinsault & Mourvedre Blend...7/36 +

WOOD FIRE GRILLED FILET 52

8oz Hand Cut Filet, Fire Roasted Asparagus, Local Creamy Mashers, Stilton Butter

+ Suggested Pairing: Bodegas 2016 Carchelo "C" Monastrell, Cabernet, Tempranillo & Syrah Blend...11/50 +

GFWILD EAST COAST HALIBUT 38

Pan Seared, Shaved Brussels, Parsnip Puree, Crispy Fingerlings

+ Suggested Pairing- Casamaro 2018 Verdejo...9/42 +

GF^{VEGAN} ROASTED ROMANESCO 18

Red Quinoa, White Beans, Carrot, Brussel Sprouts, Parsnip, Garlic Vinaigrette

+ Cave de Lugny 2017 Chardonnay...9/42 +

HOUSE PRIME BURGER 16

Wood Fire Grilled Grass Fed Beef, Cooper, House Pickles, Pittston Ketchup, Toasted Brioche, Pommes Frites
Boardwalk +2/Truffle +5

+ Suggested Pairing- Upper Pass Beer Company First Drop American Pale Ale +

926 PRIME BURGER 17

Wood Fire Grilled Grass Fed Beef, Murray's Gouda, Spicy Bourbon-Rye-Pickled Chilis, Crispy Onions, Chipotle Aioli,
Toasted Brioche, Pommes Frites | Boardwalk +2/Truffle +5

+ Suggested Pairing- Troegs Perpetual Imperial Pale Ale +

DESSERTS

FUDGEY CHOCOLATE CAKE 9

Manning's Vanilla Ice Cream

OATMEAL RAISIN COOKIE

MASON JAR 9

House Made Whipped Cream,
Caramel Drizzle, Manning's Vanilla
Ice Cream, Sugar Cookie Crumble

HOUSE CHEESECAKE 9

Preserved Blueberries, Cherries &
Raspberry Dulce

KID'S MENU

MAC & CHEESE 8

Penne Pasta, House-Made Creamy Cheese Sauce

PRIME BEEF SLIDER MEAL 12

*Two Prime Beef Sliders, Cheese Blend, House Pickles,
Pommes Frites*

GF CHICKEN TENDER MEAL 12

*Bell & Evans Gluten Free Chicken Tenders, Pommes
Frites*

Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illnesses, Especially If You Have Certain Medical Conditions

