

## FOOD MENU

### **BOARDS**

*Served with house made spicy honey, roasted garlic, olives, grapes and black pepper crackers*

<b>CHARCUTERIE</b>	\$25
cured meats and artisan cheese	
<b>CHEESE</b>	\$20
artisan cheese	

### **SALAD AND SOUP**

*add chicken +\$6 / add shrimp +\$10*

<b>MIXED GREEN SALAD</b>	\$13
candied walnuts, dried cherries, goat cheese, shallots, rosemary honey dijon vinaigrette	
<b>CEASAR SALAD</b>	\$13
romaine lettuce, parmesan cheese, smoked croutons, house made Caesar dressing	
<b>TOMATO CAPRESE</b>	\$14
mozzarella, fresh basil, balsamic reduction	
<b>FRENCH ONION</b>	\$7
Maryhill white wine, beef stock, onions, baguette, swiss	
<b>CLAM CHOWDER</b>	cup \$7   bowl \$14
bacon, clams, potato, cream, fresh herbs	

### **SHAREABLE PLATES**

<b>GRAND CENTRAL BREAD</b>	half \$8   full \$13
bistro oil or butter	
<b>SWEET BAKED BRIE</b>	\$16
Sithean Acres blackberry honey, baguette	
<b>SAVORY BAKED BRIE</b>	\$16
roasted garlic, baguette	
<b>ROASTED GARLIC HUMMUS</b>	\$18
carrots, cucumbers, pickled red onion, mixed olives, mama lil's peppers, pita bread	
<b>MEDITERRANEAN SIZZLE PRAWNS* (GF)</b>	\$18
Maryhill white wine, prawns, shallots, olives, mama lil's peppers, lemons	
<b>SIZZLING MUSHROOM (GF)</b>	\$15
cremini and shitake mushrooms, garlic, shallot, Maryhill White wine, butter	
<b>TRUFFLE CHIPS</b>	\$5
kettle chips, truffle seasoning	
<b>MIXED OLIVES</b>	\$8
greek olive mix	
<b>MARCONA ALMONDS</b>	\$8
tossed with smokey Herb de Provence	
<b>STEAK BITES</b>	\$21
tenderloin steak, served medium, mushrooms, garlic, shallot, rosemary, Maryhill red wine, butter	
<b>SPINACH ARTICHOKE DIP</b>	\$14
Served warm with crostini	
<b>SALMON CAKES</b>	\$19
Two salmon cakes topped with lemon aioli	

\*Consuming raw or undercooked, meats, poultry, shellfish or eggs may increase your risk of food borne illness

\*\* gluten free crackers available for +\$2

Any tabs left open will have a 22% gratuity added to serviced product

### **HANDHELDS**

*substitute truffle chips +\$2*

<b>MARYHILL BURGER</b>	\$19
swiss, mixed greens, tomato, onion, garlic aioli, kettle chips	
<b>CHIMICHURRI CHICKEN SANDWICH</b>	\$19
garlic aioli, swiss, mixed greens, pickled onions, ciabatta roll, kettle chips	
<b>BRIE GOAT CHEESE GRILLED CHEESE</b>	\$17
tart cherry jam, kettle chips	
<b>CHIMICHURRI FLATBREAD</b>	\$19
steak tenderloin bites, chimichurri, goat cheese, microgreens	
<b>PESTO FLATBREAD</b>	\$15
sundried tomatoes, mozzarella, basil, balsamic	
<i>add chicken +\$6</i>	

### **FEATURED ITEM**

<b>SHRIMP LINGUINI</b>	\$19
Parmesan, cream, sundried tomatoes, basil, prosciutto, green onion, shallots, garlic	

### **WHIMSY CHOCOLATES**

<b>POPCORN</b>	\$12
original, sriracha peanut, salted caramel, bourbon pecan	
<b>BOURBON PECAN STUFFED APRICOTS</b>	\$16
mix of dark and milk chocolate	
<b>MINI SALTED CARAMELS</b>	\$6
dark or milk chocolate	
<b>9 PIECE TASTING BOX</b>	\$20
monthly rotation of curated chocolates that pairs perfectly with the monthly wine flight	
<b>TRUFFLES AND MELTAWAYS</b>	\$13
ask your server for the current selection	

### **CHEESECAKES**

*House made, featuring local small business ThiccAs\* Cheesecake*

<b>NEW YORK</b>	\$10
Gunkel farms preserves, lemon zest	
<b>CHOCOLATE MARBLE</b>	\$10

## BEER & NON-ALCOHOLIC

### **BEER**

<b>ROTATING LOCAL BEER SELECTION</b>	\$7
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### **NON-ALCOHOLIC**

<b>BOTTLED COKE IN GLASS, CANE SUGAR</b>	\$4
<b>BOTTLED SPRITE IN GLASS, CANE SUGAR</b>	\$4
<b>SAN PELLEGRINO SPARKLING WATER</b>	
PLAIN	\$3
BLOOD ORANGE	\$4
LIMONATA	\$4



## LUNCH SPECIALS

Monday-Friday 12pm-3pm

**Choose two for \$14**

*Add a glass of Wine Maker's Red, Wine Maker's White  
or our featured glass for \$8*

### MARYHILL SLIDER

beef patty, goat cheese, mixed greens, caramelized  
onions, garlic aioli, kettle chips

### CHICKEN SLIDER

garlic aioli, mixed greens, swiss,  
pickled onions, chimichurri, kettle chips

### CHIMICHURRI FLATBREAD

tenderloin steak bites, chimichurri,  
goat cheese, microgreens

### PESTO FLATBREAD

sundried tomatoes, mozzarella,  
basil, balsamic

### CLAM CHOWDER

bacon, clams, potato, cream, fresh herbs

### FRENCH ONION

Maryhill white wine, beef stock, onions,  
baguette, swiss

### CAESAR SALAD

romaine, parmesan cheese, smoked croutons,  
house made caesar dressing

### MIXED GREENS SALAD

candied walnuts, dried cherries, goat cheese,  
shallots, rosemary honey dijon vinaigrette



## SEASONAL MENU

*Featuring a rotating menu throughout the seasons, utilizing  
fresh local ingredients*

### BUTTERNUT SQUASH SOUP

Super creamy and cozy, full of fall flavors and topped with  
fresh cream

Cup \$7      Bowl \$14

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*Add any of the following to the below dishes  
Prosciutto +\$4 | Chicken+\$6 | Shrimp+\$10 | Steak Bites+\$11*

### FRESH FIG AND GOAT CHEESE FLATBREAD

Cherry jam, goat cheese, walnuts, fresh figs, and a  
balsamic glaze

\$16

### SIZZLIN' CAJUN SKILLET

Mushrooms, garlic, shallots, carrots, onion, jalapeño,  
Maryhill white wine

\$15

### SQUASH AND SAGE PASTA

Butternut squash, garlic, shallots, fresh cream, parmesan  
cheese, and crispy prosciutto

\$16

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may increase your risk of foodborne illness.*