

MICHAEL'S

FINE FOOD & SPIRITS

HOMEMADE SOUPS AND SALADS

HOMEMADE SOUP

Made this morning

8

BAKED FRENCH ONION

Gruyere, crouton

9

WILDWOOD SALAD

Mixed greens, cranberry, grapes, tomato, cucumber, "Lively Run" feta, bacon, onion, olive, candied walnut, cider vinaigrette

9/15



CLASSIC CAESAR SALAD

Romaine, croutons, parmesan, white anchovies

8/14

TRUFFLED BEET SALAD

Endive, beet, radish, feta, pine nut, truffled balsamic

15

BROCCOLINI SALAD

Red onion, carrot, Jewetts cheddar, mayo dressing

13

* CAN ADD GRILLED CHICKEN, GRILLED SALMON, OR GRILLED SHRIMP

SHAREABLE APPS

MICHAEL'S GREENS

Escarole, ham, hot and sweet peppers, garlic, breadcrumbs, Romano

For four - 20 • For two - 14

CALAMARI

Lemon pepper dusted, marinara, sweet chili aioli

15

OYSTERS ON THE HALF SHELL

Daily selections and preparations

Market Price



CHARCUTERIE & CHEESE

3 local meats, 3 local cheeses, cornichons, figs, fruit, mustard, pearl onions, crostini

22

MUSHROOMS

"Fruit of the Fungi" wild mushrooms, goat cheese, garlic baguette, 5 1/2 min egg, aleppo pepper

14

SCALLOPS

Carrot puree, crispy quinoa, bacon lardons, chives

16

ENTREES

CHICKEN RIGATONI
*Chicken, peppers, marinara,
cream, Romano*
19

CHICKEN PARMESAN
*Breaded chicken,
mozzarella, marinara, linguini*
23

WILD MUSHROOM RISOTTO
*White wine, local mushrooms,
butter, Parmesan, basil oil*
22

BEEF STEW
*Bach Farms chuck roast, red wine, Espagnole,
carrot, sweet peas, potato, chives*
28

GRILLED SALMON
*Carrot puree, swiss chard,
smashed potatoes, balsamic reduction*
28

PAN SEARED DUCK BREAST
*Truffled bread pudding, glazed heirloom
carrots, black cherry gastrique*
28

ARTISAN GRILLED CHEESE
*Jake's Gouda, Jewetts' local cheddar,
stout caramelized onions,
bacon and tomato jam, French fries*
15

GRILLED CHICKEN SANDWICH
*Spinach, tomato, bacon,
cheddar, BBQ, French Fries*
16

CREAMY PESTO SHRIMP
*Shrimp, pesto, cream, garlic,
sun-dried tomato, linguini, crostini*
24

CHICKEN FRANCAISE
*Chicken, lemon sherry butter
broccolini, linguini*
28

CLASSIC CARBONARA
*Pancetta, peas, egg, cream, asiago,
crispy prosciutto, homemade fettuccine*
24

GRILLED NY STRIP
*Potato puree,
roasted heirloom carrots, demi-glace*
31

PAN SEARED HALIBUT
*Local mushrooms,
broccoli risotto, cream sauce*
32

PAN SEARED SCALLOPS
*Berbere crust, cauliflower couscous,
carrot puree, pickled raisins, brown butter*
27

LAMB CHOPS
*Eggplant-date tapenade, braised red cabbage,
port wine, whole grain mustard*
34

BURGER
*Local beef, local cheddar, lettuce,
tomato, stout caramelized onions,
bacon, French fries*
17

