

DINNER

APPETIZERS

French Onion Soup • 10

Fritto Misto • 17

Fried Calamari, Scallops, Shrimp, Peppers & Tomato, Marinara & Lemon Aioli

Bang Bang Tacos (3)

Lettuce Wrap or Flour Tortilla,
Asian Sesame Slaw, Pickled Red Onion,

Shrimp • 18 **Cauliflower** • 16

Jumbo Fried Chicken Wings

Six/12 • Twelve/22 • Eighteen/28

Celery & Carrot, Bleu Cheese

Mild Buffalo, Teriyaki, BBQ, Bang Bang

House Made Butternut Squash Ravioli • 14

Pepitas, Grana Padana, Sage

Maryland Style Crabcakes • 15

Local Baby Greens, Old Bay Tartar, Lemon

Seared Peppercorn Crusted Ahi Tuna • 17

Wasabi Aioli, Scallion, Tobiko, Sweet Soy

Beef Tartare • 18

Dijon, Caper, Shallot, Chive, Quail Yolk,
Belgian Endive

Crispy Fried Brussels Sprouts • 14

Sweet Chili, Soy, Sesame, Pickled Onion

SALADS

House • 11

Baby Greens, Cucumber, Tomato, Carrot,
Red Onion, Lemon Vinaigrette

Caesar • 13

Fresh Baby Romaine, Garlic Crouton,
House Made Lemon Caesar Dressing,
White Anchovies

Beets & Burrata • 14

Pea Shoots, Saba, Sea Salt

Artichoke • 15

Baby Greens, Mozzarella Croquettes,
Tomatoes, Balsamic Reduction

Spinach • 15

Sliced Pear, Crumbled Blue Cheese,
Walnuts, Cider Vinaigrette

Add to any salad:

Chicken • 10 *Shrimp* • 11 *Steak* • 13 *Salmon* • 13

DINNER

ENTRÉES

Eggplant Burrata Parmigiana • 28
Marinara, Linguine in Basil Pesto,
Grana Padano

Garganelli ai Funghi • 28
Local Oyster Mushrooms, Grana Padano,
Butter, Truffle, Black Pepper, Garlic Confit

Faroe Island Salmon • 29
Israeli Cous Cous, Capers, Squash, Cider
Vinaigrette, Tomato Oil

New Zealand Rack of Lamb • 42
Moroccan Spice, Parsnip Puree, Leeks, Mint

Greenane Farms Chicken Roulade • 28
Prosciutto, Sage, Spinach,
Local Mushrooms, Bordelaise

Guinness Braised Short Ribs • 36
Butternut Squash Puree, Seasonal Veg,
Bordelaise, Pepitas

8 oz Filet Mignon • 36

12 oz NY Strip • 35

14 oz Ribeye • 40

Yukon Gold Mash, Seasonal Veg, Au Poivre

BURGERS & HOT SANDWICHES

With coleslaw & hand cut French Fries. Sub a side salad OR Sweet Potato Fries • 2

CCC Burger • 18
8oz Pasture Raised Pigasso Farm Beef,
Grilled to order, with Cheddar, Bacon,
Fried Onions, Lettuce & Tomato on
Berkshire Mountain Brioche

The "Smash" Burger • 13
*4oz plain patty (lettuce, tomato, onion) or
topped anyway you like it:*
+1 each: Bleu Cheese, American, Cheddar,
Swiss, Mozzarella, Pepper Jack, Caramelized
Onions, Sautéed Mushrooms
+ 2 each: Bacon, Avocado Fried Egg
Make it a double • + 5

Pepper Jack Turkey Burger • 16
Avocado, Chipotle Mayo, Lettuce,
Tomato, Onion

Pork Tenderloin Bahn Mi • 16
Chinese 5 Spice, Pickled Veg, Cilantro,
Garlic Mayo, Baguette

Grilled Reuben on Rye • 14
Pastrami, Swiss, Sauerkraut, Russian Dressing

Fried Chicken Sandwich • 16
Chipotle Aioli, House Made Pickles

Mediterranean Panini • 14
Artichoke Hearts, Roasted Red Pepper,
Mozzarella, Olive Tapenade, Ciabatta

Please inform your server if you have any allergies before placing your order • Ask about gluten free options • 20% Gratuity will be added to parties of 7 or more • \$3 fee for split plate request • Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition. However, consuming overcooked meats, poultry, seafood, shellfish or eggs may decrease the enjoyment of your meal.

LUNCH

STARTERS & SALADS

French Onion Soup • 10

Loaded Chicken Quesadilla • 18

Caramelized Onions, Cilantro, Cheddar, Pepper Jack, Pico de Gallo, Cilantro Crema

Fritto Misto • 17

Scallops, Calamari, Shrimp, Pepper, Tomatoes, Marinara & Lemon Aioli

Jumbo Fried Chicken Wings

Six/12 • Twelve/22 • Eighteen/28

Celery & Carrot, Bleu Cheese

Mild Buffalo, Teriyaki or BBQ

House Salad • 11

Baby Greens, Cucumber, Tomato, Carrot, Red Onion, Lemon Vinaigrette

Caesar Salad • 13

Romaine, Garlic Crouton, House Made Lemon Caesar Dressing, White Anchovies

Beets & Burrata • 14

Pea Shoots, Saba, Sea Salt

Artichoke • 15

Baby Greens, Mozzarella Croquettes, Tomatoes, Balsamic Reduction

Spinach • 15

Sliced Pear, Crumbled Blue Cheese, Walnuts, Cider Vinaigrette

SANDWICHES & BURGERS

With coleslaw & hand cut French Fries. Sub a side salad OR Sweet Potato Fries • 2

Pork Tenderloin Bahn Mi • 16

Chinese 5 Spice, Pickled Veg, Cilantro, Garlic Mayo, Baguette

Grilled Reuben on Rye • 14

Pastrami, Swiss, Sauerkraut, Russian Dressing

Fried Chicken Sandwich • 16

Chipotle Aioli, House Made Pickles

Mediterranean Panini • 14

Artichoke Hearts, Roasted Red Pepper, Mozzarella, Olive Tapenade, Ciabatta

Turkey BLT on Grilled Sourdough • 14

Turkey, Bacon, Local Red Leaf, Tomato

Crabcake Sandwich • 18

Tartar Sauce, Local Baby Greens

CCC Burger • 18

8oz Pasture Raised Pigasso Farm Beef, Grilled to order, with Cheddar, Bacon, Fried Onions, Lettuce & Tomato on Berkshire Mountain Brioche

The "Smash" Burger • 13

4oz plain patty (lettuce, tomato, onion) or topped anyway you like it:

+1 each: Bleu Cheese, American, Cheddar, Swiss, Mozzarella, Pepper Jack, Caramelized Onions, Sautéed Mushrooms

+ 2 each: Bacon, Avocado Fried Egg

Make it a double • + 5

Pepper Jack Turkey Burger • 16

Avocado, Chipotle Mayo, Lettuce, Tomato, Onion

Please inform your server if you have any allergies before placing your order • Ask about gluten free options • 20% Gratuity will be added to parties of 7 or more • \$3 fee for split plate request • Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition. However, consuming overcooked meats, poultry, seafood, shellfish or eggs may decrease the enjoyment of your meal.

WINE

Glass/Bottle

SPARKLING & ROSÉ

- Prosecco** Bolla *Italy* • 10/35
- Rose** Vino *Washington* • 9/32
- Cava Rose** Poema *Spain* • 11/38

WHITE

- Riesling** Inspire Moore *NY* • 10/35
- Pinot Grigio** Alverdi *Italy* • 9/32
- Gewurztraminer** Michel Nartz *France* • 35
- Sauvignon Blanc** OCD *New Zealand* • 10/35
- Chardonnay** Strangeways *CA* • 11/38
- Chardonnay** Enroute *CA* • -/65

RED

- Red Blend** Farmhouse *CA* • 9/32
- Pinot Noir** Lapis Luna *CA* • 10/35
- Petite Sirah** Stags' Leap *CA* • -/70
- Sangiovese** Ghatto Grasso *Italy* • 10/34
- Malbec** Alamos *Argentina* • 11/38
- Cabernet Sauvignon** Raymond *CA* • 12/42
- Cabernet Sauvignon** Hess *CA* • -/95
- Bourbon Barrel Zinfandel** Four Virtues *CA* • 12/42
Staff Pick

BEER

DRAFT & BOTTLED

Ask your server about our rotating selection of 8 brews on tap & wide variety of bottled beer

COCKTAILS

Fire Cider

Fireball Cinnamon Whiskey with
Hard Cider • 10

Mezcal Mule

Mezcal Brings a Smoky Twist,
With Lime and Ginger Beer • 12

Gold Rush

Staff Pick

Honey Simple Syrup, Lemon Juice,
Great Jones Bourbon • 12

Apple Pear Cider Sangria

White Wine, Brandy, Pear Vodka, Fresh
Apple Cider • 12

Captain Jack

Double the Booze, Double the Size
Captain Morgan Rum, Jack Daniels,
Ginger Ale, Coke • 12

DESSERTS

NY Style Cheese Cake • 10
Berry Sauce

Nutella Crème Brûlée • 10

Carrot Cake • 10
Cream Cheese Frosting

Chocolate Mousse • 10
Whipped Cream & Berries

SoCo Creamery Ice Cream
Three Scoops • 7.5