

APPETIZERS

CHICKEN WINGS. 12.99

Buffalo, garlic parmesan, BBQ, famous "Post Standard", & Asian zing

PRETZELS. 8.99

Served with queso dip

CHICKEN WING DIP. 9.99

Served with tortilla chips

TO PEAR-FECTION. 10.99

Caramelized pear, gorgonzola, shaved onion, walnuts, balsamic, & arugula pesto on toasted crostini bread

SWEET TOTS. 10.99

Bacon, maple crème, scallions, wild berry sauce, jalapeños

SMALL PLATES

FISH TACOS. 13.99

Fried cod, power slaw, pickled onion, srirachia, & queso fresco

DUCK WINGS. 13.49

Apricot chili, bourbon or Asian zing, breaded

SHRIMP AND AVOCADO 15.99

Mexican street corn breaded shrimp, on bed of lettuce with fried avocado, chipotle ranch & cilantro lime aioli

CAPRESE. 10.99

Heirloom tomatoes, fresh basil, mozzarella, balsamic crumble, olive oil, sun dried tomato coulis

CIDER MUSSELS. 13.99

Hand crafted chorizo, fennel, shallots, and local cider with garlic crostini

SALADS. SOUPS. AND BOWLS

The Orchard. 15.99

Roasted fennel, arugula, apples, pancetta, blue cheese, & radish, with toasted walnut dressing

CHICKEN CAESAR. 15.49

Romaine lettuce, house croutons, shaved asiago cheese, & Caesar dressing

HOUSE SALAD. 5.00

Mixed greens tomatoes, olives, croutons, & hard-boiled egg.

FRENCH ONION. 6.

SOUP OF THE DAY. 5.

ADD ON chicken breast (5.00), salmon (6.00) add scallops (9.00) or steak (8.00)

STEAK HARVEST. 16.49

Grilled flat iron, mixed lettuce, feta, quinoa, butternut squash, raisins, & onion, with cider vinaigrette

MAPLE SALMON BOWL. 15.59

Spinach, romaine, hard-boiled eggs, tomatoes, avocado, queso fresco & warm maple bacon vinaigrette

HAND HELDS

BURGER. 12.99

Cheddar, bacon, fried egg, crispy onion, chipotle ranch.

MUSTARD CHICKEN. 12.99

Grilled chicken, lettuce, tomato, honey mustard, gruyere, on pretzel roll with sweet tots

FLY EAGLE. 13.99

Shaved ribeye, onions & peppers, mozzarella cheese, served on toasted hoagie roll

FLATBREADS

Jerk BBQ CHICKEN. 12.99

Grilled chicken, cheddar, onion, sweet corn
Jalapeños, jerk BBQ sauce, & scallions

ASPARAGUS. 12.99

Garlic herb base, hot peppers, mozzarella, prosciutto, asparagus & goat cheese

MARGHERITA. 11.99

Slow-roasted tomatoes, mozzarella, basil & marinara

BUFFALO CAULIFLOWER. 12.99

fried cauliflower, mozzarella, blue cheese, on cauliflower crust with shaved celery, & buffalo sauce

WHAT THE DUCK? 12.99

Duck confit, mushrooms, duck prosciutto, fig, shallots, arugula & feta

Squash Ravioli. 19.99

Butternut squash ravioli, pumpkin coulis, brown butter, with toasted nuts, pecorino, & finished with fried sage

Pork Shank. 22.99

Crackling pork shank, horseradish mash, grilled apples, finished with apple cider glaze

TWIN FILET. 25.99

Twin 4oz filet mignon, sweet potatoes, & broccolini, finished with maple bourbon butter

AHI TUNA 22.99

Peppercorn herb tuna, green beans, tomatoes, spinach, Lemon-garlic beurre blanc

Autumn Chicken. 23.99

All natural chicken, butternut squash and chorizo stuffing, haricot verts, finished with rum infused cranberry demi

ZOODLES. 16.99

Spiralized zucchini, heirloom tomatoes, toasted garlic, fresh basil, olive oil, Romano cheese

CHICKEN RIGGIES. 18.99

Chicken breast, banana peppers, diced cherry peppers, tomato cream sauce & asiago cheese

SCALLOPS. 23.99

sweet corn & truffle puree, pork belly, wild mushroom, dressed micro greens

Chelsea's

Restaurant & Bar

Brandied Ginger Pear \$12

Hennessy, cinnamon pear syrup with cranberry and ginger beer

Pomegranate Margarita \$12

Espolon, triple sec, fresh lime and pomegranate juice

Poison Candy Apple \$12

1911 Apple Vodka, cranberry, Captain Morgan and club soda

PB&J Old Fashioned \$12

Peanut butter whiskey, Chambord and muddled raspberries'

Maple Cranberry Bourbon Smash \$12

Makers Mark, maple simple syrup, splash of cranberry

Autumn Apple Snap \$12

Hendricks, lemon juice, apple cider and ginger beer

French Martini \$12

Chambord, Grey Goose, Cointreau, pineapple juice and lime

Espresso Martini \$12

Espresso, Titos, and Kahlua in a chocolate rim

Pumpkin Pie Martini \$12

Vanilla vodka, Kahlua, Baileys, pumpkin and half and half