



# dinner menu

## SHAREABLES & SMALL PLATES

Avocado Chickpea Bruschetta 6  
toasted ciabatta

Bread Plate 4

Omega Bakery French bread,  
house made *Snowville butter*

Prince Edward Island Mussels 12  
shallot, jalapeño, whiskey cream and  
fresh herb, toasted Omega Bakery ciabatta

Barbacoa Empanadas 7  
chili braised beef shoulder in a handmade  
masa shell with tomatillo sauce

Cheese Plate 12  
Chef's selection, honey comb, pickled  
mustard seed, house chutney, grissini

House Sausage Plate 8  
smoked chicken, pork and roasted  
garlic sausage with pickled vegetables,  
grain mustard, rustic crisps

Pan Fried Crab Cake <sup>GF</sup> 16  
lemon and dill crema, arugula,  
pickled radishes

Roasted Spiced Cauliflower <sup>GF</sup> 6  
lemon and caper dipping sauce

Finocchiona Flatbread 8  
white sauce, black pepper,  
caramelized fennel, mozzarella

Spicy Chicken Flatbread 6  
pulled coriander-rubbed chicken, roasted  
garlic, mozzarella, green onion, honey Siracha

Habanero Wings <sup>GF</sup> 10  
parsley, garlic and red chili dressing,  
served with hot garden veggies

## SOUP

Soup of the Day cup 4 | bowl 5.5

## SALADS

Green Heart Salad <sup>GF</sup> 9  
crisp romaine and mixed greens, cucumber,  
sweet pepper, cauliflower, broccolini, cabbage,  
carrot, oil free balsamic dressing

Bibb Salad <sup>GF</sup> 10  
bibb lettuce, Point Reyes bleu cheese,  
candied pecans, pickled onion, mustard seed  
vinaigrette

Farro and Red Wheat Berry Salad 10  
Yoder Farms green apple, cranberry, Swiss chard,  
arugula, shaved carrot, toasted walnut,  
parsley, lemon and chia seed vinaigrette

Roasted Beet Salad <sup>GF</sup> 10  
mixed greens, heirloom quinoa, marinated  
chickpeas, shaved onion, ricotta salata cheese,  
white balsamic vinaigrette

House Salad 5  
mesclun greens, cucumber, roma tomato,  
carrot, red onion, house made croutons

Add grilled or blackened protein to any salad  
Chicken 4 | Flat Iron 13 | Salmon 8 | Shrimp 10

## SANDWICHES

ACC Burger 13  
8oz RL Valley burger on toasted brioche  
with your choice of cheese

Add toppings (0.50 each)  
sautéed onion | smoked bacon | sliced avocado  
pickled jalapeño | sautéed mushrooms

Blackened Chicken Sandwich 11  
spiced rubbed all-natural chicken on toasted  
ciabatta, hot pepper mayo, broccoli slaw

Black Bean Burger 10  
house made with Middlefield pepper jack cheese,  
avocado aioli, pickle chips, lettuce and tomato,  
on toasted brioche

## Sides

hand cut fries | sweet potato fries  
asparagus | broccoli | broccolini | fresh fruit

## WARM GRAIN BOWLS

Wheat Berry and Red Quinoa Bowl 10  
broccoli, cauliflower, carrot,  
cabbage, cashew tamari dressing

Black Rice Bowl <sup>GF</sup> 10  
red quinoa, broccoli, roasted  
sweet potato, green cabbage,  
tahini and garlic dressing

## Add a protein

Chicken 4 | Flat Iron 13 | Salmon 8 | Shrimp 10

## ENTRÉES

Seared Chilean Seabass <sup>GF</sup> 31  
butternut squash risotto, bacon and sweet  
onion jam

6 oz. Char-grilled Filet of Beef <sup>GF</sup> 31  
crispy Brussels sprouts, oyster mushrooms,  
baby carrots, demi-glace

Pan Roasted Snapper 21  
Mediterranean couscous, broccolini, roasted tomato  
vinaigrette

Black Bean Rosti <sup>GF</sup> 13  
sweet potato, turnips, cauliflower, wild mushroom,  
asparagus, kale, and Swiss chard, cabbage,  
garlic and roasted red pepper sauce (oil free)

Prime 12 oz N.Y. Strip Steak <sup>GF</sup> 29  
crispy potatoes, grilled broccolini, garlic  
and herb butter

Short Rib Cassoulet <sup>GF</sup> 23  
northern white beans, roasted tomatoes, sage

Winter Gnocchi 12  
sweet potato, kale, asparagus, roasted tomato  
beurre blanc, fresh parmesan

Pasta Bolognese 18  
fresh rigatoni pasta, house made Bolognese sauce,  
fresh grated Parmigiano-Reggiano

## Featured Partners

Anson Mills | The Butcher & Grocer  
Middlefield Farm | Omega Bakery  
RL Valley Ranch | Shagbark Seed & Mill  
Skuna Bay Farms | Snowville Creamery  
Yoder Farms

\* Consuming raw or undercooked meat, poultry, seafood, shellfish or egg  
may increase your risk of food borne illness. 01/03

Executive Chef John Wolfe

<sup>GF</sup> gluten free item

## WHITES BY THE GLASS

- Gaierhof, Pinot Grigio 10  
*Trentino, Italy*  
emphatic bouquet with impressions of pear; well-rounded, crisp, finely-balanced palate
- La Cana, Albariño 9  
*Rias Baixas, Spain*  
bright acidity; offers peach, apple and blanched almond flavors; hints of mineral, toast, fresh herbs
- Allan Scott, Sauvignon Blanc 9  
*Marlborough, New Zealand*  
full of passionfruit, grapefruit and herbs, with a vegetal tinge and a salty edge; slightly slippery in texture with zippy acidity and salty citrus finish
- Sean Minor, Chardonnay 11  
*Sonoma Coast, California*  
toasted oak complements a backdrop of honeysuckle and apple blossom; spicy nutmeg seasons well-honed notions of apple and pear
- Domaine Laroche Bourgogne Blanc 10  
*Burgundy, France*  
lively and fresh with elegant fruit on the nose; well-structured with bright acidity and notes of green apple and citrus, with a slightly salty finish
- Markus Huber Terrassen, Riesling 10  
*Austria*  
floral perfume intermingled with white peach aromas; delicate hints of lemon; wave of stone fruit flavors
- Tenuta della Terre Nere Etna Bianco 10  
*Sicily, Italy*  
aromas of cream, cooked apples and pears; full body creamy texture; bitter-lemon and lemon-curd aftertaste.

## CRAFT BEER

3 Floyds Necron 99  
Columbus Brewing Co. IPA  
Bell's Two Hearted Ale  
Blue Moon Belgian White  
Dogfish Head 60 Minute IPA  
Dogfish Head Namaste Witbier  
Founder's Brewing Porter  
Homestead Snake Oil Super Pale Ale  
New Belgium Brewing Co. Fat Tire  
North Coast Scrimshaw Pilsner  
Wolf's Ridge Driftwood Session IPA

Cans:

BrewDog Elvis Juice  
Jackie O's Firefly Amber Ale  
Jackie O's Mystic Mama IPA  
MadTree Psychopathy  
Old Firehouse Brewing Pinup Girl  
Rhinegeist Truth IPA  
Rhinegeist Bubbles Rose Ale  
Rhinegeist Cheetah Pale Ale  
Rockmill Brewery Belgian Pilsner  
Sideswipe Brewing Co. Fisticuffs IPA



CORAVIN™

Antica Terra  
"Ceras" Pinot Noir 2012 · 27  
*Willamette Valley*

Caymus Vineyards  
Cabernet Sauvignon 2015 · 25  
*Napa Valley*

Trefethen  
Cabernet Sauvignon 2014 · 15  
*Alexander Valley, Sonoma*

Zenato Amarone  
della Valpolicella 2012 · 20  
*Veneto, Italy*

## FEATURED COCKTAILS

10

### ROSEMARY FIELDS

rosemary vodka  
simple syrup  
lemon juice  
Velvet Falernum  
lavender bitters  
smoked sea salt

### DOWN ON BROAD STREET

Makers Mark  
Cherry Heering  
house vanilla chai syrup  
house chocolate bitters  
Luxardo cherries

### DELIRIUM

Bulleit Rye Whiskey  
Grand Marnier  
Bénédictine Herbal liqueur  
Pernod Absinthe  
house orange bitters

### MIDNIGHT PRAYER

Beefeater Gin  
St. Germain  
Crème de Violette  
fresh lemon  
orange bitters

### BANAN-ZAH

Appleton Estate Rum  
Hamilton Demerara Rum  
Giffard Banane du Brésil banana liqueur  
house-made banana syrup  
lime juice  
house aromatic bitters

### WATER'S EDGE

Espolòn Blanco  
Lillet Blanc  
Lillet Rouge  
apple juice  
rosemary honey  
lime

## REDS BY THE GLASS

- R. Stuart "Big Fire" Pinot Noir 11  
*Willamette Valley, Oregon*  
aromas of cherry, plum, coffee and chocolate lead to a subtle but flavorful palate of mocha, vanilla, cherry, nutmeg, and black pepper; pair with lighter meat dishes or pasta
- La Posta Fazio, Malbec 9  
*Mendoza, Argentina*  
vibrant nose of red and black cherries and ripe plums that combine with floral touches of violets and rose petals; vanilla, chocolate, and some spice
- The Hess Collection, Cabernet Sauvignon 10  
*Shirtail Ranches Vineyard, North Coast, California*  
cherry, raspberry and blackberry alongside notable spice notes and aromas; flavors of currants and cloves; oak brings a subtle touch of vanilla and cedar oak spice
- Bodegas Bhilar, Bhilar Tinto 10  
*Rioja, Spain*  
rich and dark on the nose with aromas of hedgerow fruit and morello cherries; dense black fruit on the palate, structured with fine-grade tannins and refreshing acidity; the finish is clean and persistent
- Seghesio Zinfandel 11  
*Sonoma, California*  
plump and loaded with rich, jammy fruit; bold accents of wild berry, spicy cinnamon and licorice glide dynamically toward plush tannins
- Château Beauvillage Cru Bourgeois, Médoc 10  
*Bordeaux, France*  
deep color; open nose of jammy fruits (fig, plums); fruit intertwined with oaky and spicy notes, firm tannins
- Monte Degli Angelis, Sangiovese 9  
*Puglia, Italy*  
aromas are rich and dark, with lots of black cherry and a hint of balsamic; cherry and black raspberry fruit complemented by hints of damp earth

## DOMESTIC BEER

Budweiser  
Bud Light  
Miller Lite  
Michelob Ultra  
Yuengling

## IMPORTED BEER

Amstel Light  
Corona Light  
Heineken  
Stella Artois  
Newcastle Brown Ale  
Guinness Draught

*Please ask your server for seasonal draft beer selections.*