



STARTERS

Chicken Wings (10) wings, celery, chunky blue cheese buffalo, garlic parmesan, nashville-hot, or maple-bourbon bacon sauce	\$16	Crispy Brussels Sprouts bourbon, bacon, parmesan (GF)	\$13
Bavarian Pretzel two pretzels, IPA cheese sauce, creole mustard (V)	\$13	Spinach Artichoke Dip grilled artichokes, blistered tomatoes, charred flatbread (V)	\$15
Bread Basket	\$10	Mozzarella Sticks marinara sauce (V)	\$13

PIZZA

Margarita	tomato sauce, basil, fresh mozzarella (V)	\$14
Tuscan	pepperoni, fennel sausage, fontina, mozzarella, spicy tomato sauce	\$15
Al Forno	roasted mushrooms, asiago, mozzarella, ricotta, sun-dried tomato pesto, parmesan	\$17

SOUPS

Soup Du Jour chef inspired	\$11
French Onion Soup beef onion broth, gruyere, swiss	\$12

SALADS

House Salad artisanal greens, cherry tomato, cucumber, heirloom carrot, radish; italian or ranch dressing (V) (GF)	\$13
Caesar Salad baby romaine hearts, parmigiano-reggiano, roasted garlic croutons; house made caesar vinaigrette	\$13
Fall Harvest Salad arugula, baby greens, roasted winter squash, spiced pecans, crumbled feta cheese, dried cranberries, maple port-wine vinaigrette (V)	\$14

(GF) gluten free | (V) vegetarian

*consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Additional gluten free and vegan substitutions may be available.

Please see your server with any allergies or food aversions and for today's market price.

Salad Enhancements

grilled chicken \$7	4 oz. salmon* \$12
6 oz. steak* \$12	sauteed shrimp \$12

HANDHELDS

ALL SERVED WITH CURLY FRIES AND PICKLE

sweet potato fries \$2.50 tater tots \$2.50 side salad \$3
gluten-free bread or bun \$3

Reuben Melt \$17
braised corned beef, sauerkraut, swiss
cheese, thousand island dressing,
marbled rye

Crispy Chicken Sandwich \$16
buttermilk fried chicken, nashville hot
sauce, lettuce, tomato, pickles,
toasted potato bun

Open Faced Turkey Melt \$16
chorizo cornbread stuffing, slow roasted
turkey, house made gravy, cranberry relish

Seymour's Smash Burger* \$16
two quarter pound patties, lettuce, tomato,
onion, toasted potato bun
add-ons:
american, cheddar, swiss or provolone \$1.50
mushrooms \$1.50
caramelized onions \$1.50
bacon \$2.50

ENTREES

AVAILABLE AFTER 5PM

Rigatoni Bolognese \$26
house recipe meat blend, san marzano
tomato, fresh herbs, roasted garlic,
pecorino-romano

Gulf Shrimp Gnocchi \$32
pulled burrata cheese, sun-dried tomatoes,
kale pesto, toasted almonds

Seymour's Fettuccine \$25
sauteed mushrooms, peas, sun-dried
tomato, pecorino cream (V)

Gemelli \$26
grilled chicken, olives, broccolini,
tomato cream sauce, parmesan

Pan Seared Salmon* \$37
charred corn asparagus succotash,
cauliflower silk, preserved lemon-dill
butter sauce (GF)

16 oz. Grilled Ribeye* \$46
roasted garlic mashed potatoes,
wild mushroom marsala reduction,
roasted garlic and herb maitre d' butter (GF)

12 oz. Grilled New York Strip* \$43
pan-seared gnocchi, daily vegetable,
gorgonzola butter, port-wine reduction

Bourbon Braised Short Rib \$38
charred corn polenta, maple glazed carrots,
bone broth (GF)

Traditional Turkey Dinner \$30
house-brined turkey breast, country
mashed potato, corn bread stuffing, sauteed
broccoli, glazed carrots, cranberry relish

14 oz. Grilled Duroc Pork Chop* \$34
roasted garlic mashed potato,
balsamic glazed onions,
rum infused raisin-pineapple agrodolce (GF)

Harissa Roasted Half Chicken \$31
sweet potato-coconut puree, mixed olives,
grilled onions, natural pan jus

20% GRATUITY ADDED
TO PARTIES OF 6 OR MORE