

SMALL PLATES

FRIED PICKLES
jalapeno cream
6

**HOUSEMADE BLUE CHEESE
POTATO CHIPS**
buttermilk dressing, blue cheese
crumbles, chives
6

"AMERICAN" CHEESE-PLATE
local honey comb, jams and toast
10

**ROASTED POBLANO AND
CHICKEN SOUP**
fried tortilla strips
6

SOUP OF THE DAY
5

**ZINK'S LOBSTER
MAC'N'CHEESE**
maine lobster, ritz cracker crust
12

**"RHODE ISLAND" FRIED
CALAMARI**
pepperoncinis, sweet chili sauce
lemon-caper aioli
10

**BUTTERMILK FRIED
CHICKEN SLIDERS**
pepper jack cheese, Zink ranch
8

MAINE PEEKYTOE CRAB CAKES
sweet mustard aioli,
crispy potatoes
12

**CHINATOWN CHICKEN
WINGS**
pineapple soy butter
scallions & toasted sesame
8

PORK CONFIT DUMPLINGS
sesame cucumber slaw,
sweet~n~sour pepper jam
8

PEI MUSSELS
white wine, bacon lardons
crusty bread
10

RUFFAGE

SIMPLE SALAD
tomatoes, simple vinaigrette
5

**ALMOND CRUSTED BAKED
BRIE SALAD**
apple jam, grilled red onions
warm bacon cider vinaigrette
8

THE WEDGE
blue cheese, bacon, ranch
7

TRADITIONAL CAESAR
shaved aged sonoma jack
7

SPINACH AND PEAR SALAD
spicy pecans, warm goat cheese,
sherry-thyme vinaigrette
8

ROASTED BEET SALAD
local greens, tiny beans, fennel
citrus vinaigrette
8



BOLD AMERICAN FOOD

CRAB STUFFED MOUNTAIN TROUT
sweet potato hash, sugar snap peas
almond butter
22

**SPRINGER MOUNTAIN "ALMOST
BONELESS" CHICKEN**
fork mashed potatoes, asparagus roasted
chicken jus
18

CEDAR PLANK ROASTED SALMON
fingerling potatoes, roasted tomatoes
tiny green beans, lemon butter
20

GRILLED PORK CHOP
smoked cheddar mac n cheese,
swiss chard, onion jam
24

PAN ROASTED MAHI MAHI
foraged mushroom risotto
red pepper emulsion
23

MAINE SEA SCALLOPS
"Anson Mills" smoked tomato grits
micro greens, citrus butter
24

**ZINK'S ROCKHOUSE FARMS
AMERICAN WAGYU MEATLOAF**
beef shortribs, mushrooms, smoked bacon,
twice baked crushed potatoes
21

"PAINTED HILLS" NEW YORK STRIP
truffle and aged cheddar tater tots, 'big
easy' steak sauce, micro arugula
28

"BAKED" WAGYU BEEF & GNOCCHI
roasted tomatoes, mushrooms
spinach, asiago & fontina cheese
17

DUO OF DUCK
sweet potato mash, autumn spiced spinach
blackberry emulsion
23

Health food makes
me sick. Calvin Trillin



WINTER DINNER MENU

|2010|

Jon Fortes | Executive Chef
Ryan Bentley | Chef de Cuisine
David Carte | Sous Chef

TACO BAR

STREET SIDE TACOS
all served with sheperds cheese
cilantro, grilled red onions
chipotle aioli and shredded
lettuce

BRAISED PORK...8

BEEF SHORT RIBS...9

SPICY BRAISED CHICKEN...8

**CITRUS & ANCHO
MARINATED MAHI MAHI...8**

AND MORE

**ROCK HOUSE FARMS WAGYU
BURGER**
ground wagyu beef, mushrooms,
cheddar, grilled onions,
truffle aioli, Zink fries
12

PLAIN & SIMPLE BURGER
american cheese, lettuce, tomato,
mayo & Zink fries
10

TURKEY BURGER
swiss cheese, avocado, tomato, basil
aioli & Zink fries
10

CHICKEN PANINI
ham, swiss cheese, spinach, mustard
aioli, pretzel roll
Zink fries
10

ROASTED GARLIC HUMMUS
sumac dusted pita,
olives and grilled red onions
7

3 FOR \$30

THE WEDGE
blue cheese, bacon, ranch

FILET OF RIBEYE
steak fries, 'big easy' steak sauce

**PEANUT BUTTER &
CHOCOLATE ICE CREAM
SANDWICH**

ON THE SIDE

**MARKET & FALL
VEGETABLES**

we use the best regional & local
products available...period

AMERICAN GREEN BEANS

GRILLED ASPARAGUS

SWEET POTATO MASH

**FORAGED MUSHROOM
RISOTTO**

**ROASTED FINGERLING
POTATOES**

MAC 'N' CHEESE

ROASTED MUSHROOMS

LOADED MASHED POTATOES

GARLICKY SPINACH

5 EACH
3 for 14