**Starters**

- Cheese Board: 12
  - rotating trio of cheeses, fruits & crackers

**Cafe**

- Fresh Brewed Coffee: 2.5
- Assorted Hot Tea: 2.5
- Espresso: 3
- Cappuccino: 3.5
- Warm Croissant: 5
- Biscotti Plate: 3.5
- Cookie Platter: 7

**Potables**

**Beer**

- Coors Light: 6
- Stony Creek Cranky IPA: 9
- Back East Ale: 9
- Local Seasonal Ale: 9

**Wine By The Glass**

- 9 oz: 9/ 6oz
- Vicino Pinot Grigio: 12
- Canyon Road Chardonnay: 12
- Fontini Rose: 12
- Anterra Pinot Noir: 12
- Trinity Oaks Cabernet: 12

**Small Format Bottles (187ml)**

- Canella Prosecco: 9
- Veneto, Italy: 9
- Kenwood Sauvignon Blanc: 18
- Sonoma, California: 18
- J. Lohr Cabernet Sauvignon: 20
- Paso Robles, California: 20

**Non Alcoholic**

- Coke, Diet Coke, Gingerale: 2.5
- Sprite, Lemonade & Fresh Iced Tea: 2.5
- Pellegrino 500ml: 2.5

**Soup & Salad**

- Soup Du Jour: 7
  - add a salad of mixed greens

- Caesar: 8
  - romaine, frisee, parmesan & rosemary crouton

- Burrata Salad: 12
  - marinated tomato, arugula, evoo & bread crisp

- Warm Asparagus Salad: 11
  - mesculins, grilled onions, gorgonzola, candied nuts & creamy sherry vinaigrette

- Greek Salad: 10
  - romaine, red onion, cucumber, red tomatoes, kalamata olives, feta cheese, pepperoncini & tuscan herb vinaigrette

- Salmon Panzanella: 16
  - arugula, tomato, red onion, cucumber, kalamata olives & red wine vinaigrette
  - add grilled chicken breast: 7
  - add grilled shrimp: 9
  - add grilled tenderloin: 12

**Sandwiches**

- Wadsworth Burger: 13.5
  - cheddar, lettuce, tomato, onion, ketchup & double secret sauce

- The Reuben: 13.5
  - sliced corned beef, swiss cheese, sauerkraut, thousand island dressing on marble rye

- California Club: 14
  - roasted turkey, american cheese, bacon, lettuce, tomato, avocado & herbed mayo on a croissant

- Chicken Panini: 14
  - fontina, broccoli rabe pesto, roasted tomato & grilled onion

- Italian Panini: 14
  - prosciutto, sopressata, coppa, provolone & cherry peppers

- BBQ Pork: 14
  - braised pork, cheddar cheese & bbq sauce on a brioche bun

- Roast Beef: 14
  - shaved red onion & horseradish cream on a brioche bun

- Tabouli Hummus Pita: 13
  - green leaf lettuce & cucumber
  - substitute crispy brussels sprouts: 2
  - substitute gluten free bun & greens: 3

**Pasta**

- Shrimp Scampi: 15
  - lemon, white wine, garlic, oven roasted tomatoes & linguini

- Penne: 15
  - chicken, escarole, house made marinara & parmesan

- Chicken Broccoli Rabe Risotto: 15
  - garlic, calabrian chili & parmesan

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Please let your server know about any dietary restrictions.

*Thoroughly cooking meats, poultry, shellfish or eggs reduces the risk of food-borne illnesses.*

CHEF JOE KEANE
EXECUTIVE CHEF STEVEN WOLF