



STARTERS

CRISPY FRIED CALAMARI 12

CRISPY FRIED CALAMARI SERVED WITH
MARINARA SAUCE



RHODE ISLAND STYLE FRIED CALAMARI 14

CALAMARI TOSSED IN A SAUCE OF
CHOPPED HOT CHERRY PEPPERS,
GARLIC BUTTER AND OLIVE OIL

WINGS 12

10 CHICKEN WINGS TOPPED WITH YOUR
CHOICE OF SAUCE
BBQ, GARLIC HOT, THAI CHILI, AND
HONEY GARLIC

FRIED PICKLES 9

BASKET OF SPICY FRIED PICKLES WITH
THOUSAND ISLAND DRESSING

MOZZARELLA STICKS 9

BASKET OF MOZZARELLA STICKS,
SERVED WITH MARINARA SAUCE

BAVARIAN PRETZEL 10

JUMBO PRETZEL WITH SPICY MUSTARD
AND MELTED CHEDDAR CHEESE
SAUCE

BRUSSEL SPROUTS BITES 8

WARM BRUSSEL SPROUTS, KALE,
BACON BITS AND GOAT CHEESE WITH
DIPPING SAUCE

PHILLY CHEESESTEAK EGG ROLLS 8

2 EGG ROLLS FILLED WITH SHAVED
BEEF AND CHEESE, COMES WITH
MUSTARD

CORN NUGGETS 9

BASKET OF GOLDEN BATTER CORN
NUGGETS SERVED WITH CHIPOTLE
MAYO

SALADS

MEDITERRANEAN SALAD 14

MIXED ARTISANAL LETTUCES, WITH
RED ONION, TOMATOES, CUCUMBERS,
ARTICHOKES, FETA, CHICK PEAS WITH
BALSAMIC VINAIGRETTE



ARTISAN SALAD 14

ARTISANAL BABY LETTUCES, WITH
HOUSE DIJON MUSTARD VINAIGRETTE,
TOPPED WITH GOAT CHEESE,
ROASTED RED PEPPERS & CANDIED
WALNUTS

MAXINE SALAD 13

BLUE CHEESE AND CHOPPED BACON
ON TOP OF MIXED ARTISANAL
LETTUCES, WITH RED ONION,
TOMATOES, CUCUMBERS WITH HOUSE
DRESSING

HOUSE SALAD 10

MIXED ARTISANAL LETTUCES, WITH
RED ONION, TOMATOES, CUCUMBERS
WITH HOUSE DRESSING

VEGAN AND VEGETARIAN OPTIONS

VEGAN CHICKEN SANDWICH 16

SOY BASED VEGAN CHICKEN BREAST TOPPED WITH SUNDRIED TOMATO PESTO, AVOCADO, ON A MULTI GRAIN ROLL, SUB REAL CHICKEN FOR \$18; COMES WITH FRIES

VEGAN RAVIOLI 18

SPINACH PASTA FILLED WITH TOFU, ASPARAGUS AND MUSHROOMS, IN A LIGHT TOMATO BROTH WITH SAUTÉED VEGETABLES

FALAFEL PLATTER 15

FALAFEL BALLS SERVED WITH LETTUCE, TOMATO, ONION, CUCUMBERS, TZATZIKI AND HUMMUS WITH PITA BREAD

BEYOND BEEF BURGER 16

PLANT PROTEIN BURGER WITH AVOCADO SMASH, LETTUCE, TOMATO, ONION ON A MULTI-GRAIN ROLL COMES WITH FRIES

HOUSEMADE VEGGIE BURGER 14

A COMBINATION OF BEANS, WHITE AND WILD RICE, AND PEPPERS ON A WHOLE GRAIN ROLL, COMES WITH LETTUCE, TOMATO, AND CHIPOTLE MAYO. COMES WITH FRIES

BURGERS AND OTHER ITEMS

COMES WITH CHOICE OF FRIES OR SIDE SALAD; SUB SWEET POTATO FRIES, ONION RINGS FOR \$2 EGGPLANT FRIES \$3



BACON, APPLE AND BRIE BURGER 18

OUR HALF POUND BURGER TOPPED WITH BACON, APPLES SAUTÉED WITH ONIONS AND BROWN SUGAR, BRIE CHEESE AND BALSAMIC GLAZE, ON A BRIOCHE ROLL

BOB'S BLAZIN 16

½ LB OF FRESH GROUND BEEF BURGER WITH FRESH BLUE CHEESE, CRISPY BACON, AND TOPPED WITH HOT CHERRY PEPPERS COMES WITH LETTUCE, TOMATO AND ONION, ON A TOASTED KAISER ROLL

BIG SHENANDOAH BURGER 17

OUR HAND CRAFTED HALF POUNDER TOPPED WITH CHEDDAR CHEESE, BACON, FRIED ONION RINGS AND BARBEQUE SAUCE ON THE SIDE

FISH & CHIPS 14

BATTERED FILLET OF COD, SERVED WITH FRIES AND TARTAR SAUCE

FALLS BURGER 14

½ LB OF FRESH GROUND BEEF BURGER WITH CRISPY BACON, AND AMERICAN CHEESE, COMES WITH LETTUCE, TOMATO, AND ONION, ON A TOASTED KAISER ROLL



DAT'S A GOUDA BURGER 17

OUR HAND CRAFTED HALF POUND BURGER, TOPPED WITH SWEET AND SPICY ONION SAUCE, SMOKED GOUDA CHEESE AND BACON SERVED ON GRILLED TEXAS TOAST

BEACON BURGER 12

½ LB OF FRESH GROUND BEEF BURGER WITH LETTUCE, TOMATO AND ONION, ON A TOASTED KAISER ROLL ADD CHEESE FOR ADDITIONAL AMOUNT

STEAK SANDWICH 17

GRILLED STEAK, DEMI-GLACE, FRIED ONIONS AND BLUE CHEESE ON A CIABATTA ROLL

ENTREES

STEAK AU POIVRE 24

FLAT IRON STEAK IN AU POIVRE SAUCE
VEGETABLE OF THE DAY; CHOICE OF
MASHED OR FRIES



BEER BRAISED BEEF 21

TENDER PIECES OF BEEF BRAISED IN
BEER, SEASONED WITH DIJON
MUSTARD AND A HINT OF BROWN
SUGAR, GARNISHED WITH SAUTÉED
MUSHROOMS, SERVED WITH
STARCH & VEGETABLE OF THE DAY

SALMON FILLET 22

PAN SEARED SALMON FILLET WITH
EITHER A LEMON CAPER BUTTER
SAUCE OR RED WINE SAUCE, SERVED
WITH STARCH AND VEGETABLE OF THE
DAY



CHICKEN AND CHORIZO PASTA 19

SLICED SAUTÉED BREAST OF
CHICKEN, SPICY CHORIZO SAUSAGE,
MUSHROOMS & SUN DRIED TOMATOES
SERVED OVER FRESH PASTA IN A LIGHT
TOMATO CREAM SAUCE

STEAK AND SHRIMP 27

FLAT IRON STEAK WITH 4 SAUTÉED
SHRIMP IN GARLIC BUTTER,
VEGETABLE OF THE DAY; CHOICE OF
MASHED OR FRIES

SHRIMP AND BROCCOLI IN FRESH PASTA 21

SHRIMP AND BROCCOLI SAUTÉED IN
WHITE WINE, GARLIC AND BUTTER WITH
FRESH PASTA

CHICKEN BRUSCHETTA 18

PAN SEARED CHICKEN BREAST
TOPPED WITH TOMATO BRUSCHETTA
AND MOZZARELLA SERVED OVER
FRESH PASTA

SEAFOOD RAVIOLI 23

BLACK SQUID INK PASTA RAVIOLI,
FILLED WITH SHRIMP, SCALLOPS AND
LOBSTER, AND SERVED WITH A LIGHT
TOMATO CREAM SAUCE AND SMALL
SHRIMP

EXTRAS

BASKET OF EGGPLANT FRIES 7

BASKET OF FRIES 5
ADD VEGGIE BURGER 6

ASKET OF ONION RINGS 6

BASKET OF SWEET POTATO FRIES
5

ADD FALAFEL 6
ADD EGG/BACON OR SAUTÉED
ONIONS 2
AVOCADO 2
ADD CHICKEN 4
ADD SHRIMP OR SALMON 8

DRINKS

FOUNTAIN SODA/UNSWEETENED
ICE TEA 3 (UNLIMITED)

CAPPUCCINO 5
ESPRESSO 3./4 S/D
HOT COCOA 3.50

MIMOSA
6 GL/25PITCHER
BLOODY MARY 8 GL/30 PITCHER
BFC BLOODY MARY WITH BACON
9 GL

COFFEE UNLIMITED REFILLS 3
TEA/HERBAL 3/3.50
EXTRA BAG 1

THE ULTIMATE BLOODY
CHICKEN TENDERS, MOZZARELLA
STICK, COCONUT CHICKEN, FRIED
PICKLE 15GL

PARTIES OF 6 OR MORE WILL BE CHARGED 20% GRATUITY

NO SEPARATE CHECKS FOR PARTIES OF 6 OR MORE

SHARING CHARGES WILL BE APPLIED FOR MEALS

LOCAL PURVEYORS:

NYS PASTA AND GELATO

HOUSE FAVORITES 