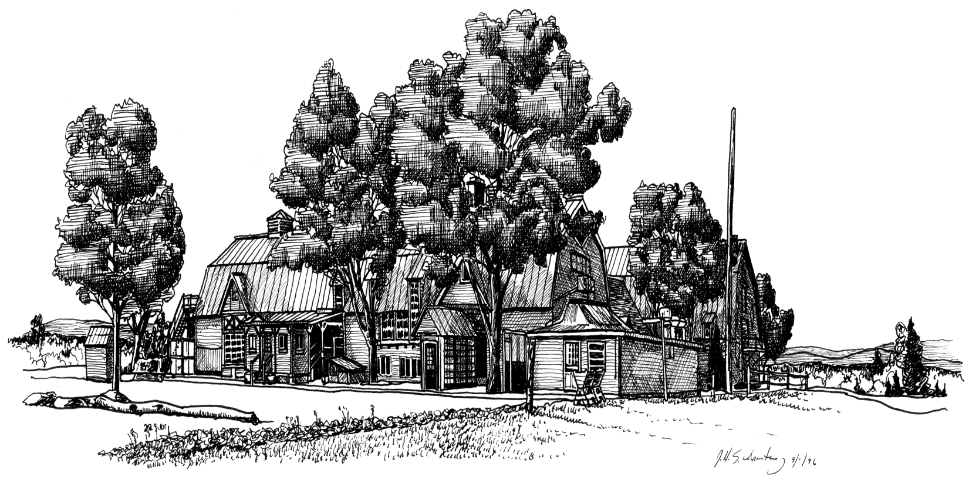
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STARTERS

**Poutine Carnitas 14**

Crisp Fries-Slow Braised Pork-Cheese Curds-Pickled Red Onion & Jalapeno-Cilantro-Chile Gravy

**Summer Burrata 15**

Fresh Burrata-Heirloom Tomato-Kalamata Olive Streusel-Tomato Gastrique-Grilled Crostini

**Mediterranean Beef Kabob 15**

Mediterranean Marinated Filet Mignon-Summer Vegetables-Tzatziki Sauce

**Shrimp & Grits 15**

Four Jumbo Shrimp-Cheddar Grits-Andouille Sausage-Tomato-Scallion-Garlic

**SOUPS AND SALADS**

**French Onion Soup 7**

Caramelized Onions-Homemade Beef Broth-Caramelized Provolone and Swiss-Herb Croutons

**Soup of the Day 6**

Ask your server about todays chef’s creation

**Kentucky Bourbon Pecan Salmon Salad 20**

Norwegian Salmon-Baby Greens-Pecans-Bleu Cheese-Local Apple-Dried Cranberries-Maple Poppyseed Dressing

**Steakhouse Salad 21**

Crisp Romaine-Grilled Flank Steak-Heirloom Tomato-Pickled Vegetables

**Classic Caesar Salad 6/12**

Crisp Romaine-Parmesan & Asiago Cheese-Creamy Caesar-Herb Croutons-Parmesan Chip

**Longfellows Garden Salad 6/12**

Baby Greens-Tomato-Cucumber-Carrot-Pepper-Herb Croutons-Balsamic Vinaigrette

*Upgrade Any Salad* *By* *Adding Grilled Chicken 5-Four Jumbo Shrimp 7-Kentucky Bourbon Salmon 8*

**SANDWICHES**

*All Sandwiches Served with French Fries and House Made Pickles*

**Philly Roast Pork 16**

Braised Pork-Broccoli Rabe-Provolone-Roasted Garlic Aioli-Cherry Peppers-Ciabatta

**Short Rib Grilled Cheese 17**

Braised Short Rib-Smoked Gouda-Pickled Red Onion-Arugula-House Made Glaze-Thick White Bread

**Farmers Market Vegetable 15**

Homemade Hummus-Feta Cheese-Local Summer Vegetables-Ciabatta

**Longfellows Burger 16**

Ground Brisket and Short Rib-Arugula-Tomato-Red Onion-Slab Bacon-Cabot Cheddar-House Made Pickles

**Shrimp Po’ Boy 16**

Tempura Fried Shrimp-Shredded Lettuce-Tomato-Remoulade-Hoagie Roll

**ENTREES**

**Harissa Chicken 22**

Harissa and Cumin Rubbed Chicken Breast-Potatoes-Leeks- Herb Yogurt-Lemon Cous Cous

**Award Winning Cabot Mac and Cheese 20**

Cabot Cheese Sauce-Mini Penne-Cabot Cheese and Panko Topping

*Add Bourbon Bacon 5-Grilled Chicken 5-Roasted Vegetables 5-Braised Short Rib 6-Braised Pork 6*

*Shrimp 7-Kentucky Bourbon Salmon 8-Lobster 12*

**Fish and Chips 21**

Beer Battered Haddock-Crisp Fries-Sweet Pickle Tartar-Fresh Coleslaw

**Sesame Braised Short Rib 25**

Tender Short Rib-Sweet & Spicy Noodles-Pickled Vegetables-Sesame Soy Broth-Cilantro

**St Louis Rib Dinner 24**

Overnight Roasted Ribs-Creamed Corn Cornbread-Local Bacon & Maple Baked Beans-Fresh Coleslaw

**Filet Mignon 30**

Eight Ounce Filet Mignon-Au Poivre Sauce-Mashed Potato-Fresh Vegetable

*Add Four Jumbo Shrimp 7- Five Ounce Lobster Tail 12*

**Kentucky Bourbon Salmon 29**

Norwegian Salmon-Bourbon Soy Glaze-Wild Rice-Fresh Vegetable

**Turkey Dinner 24**

Turkey Breast-Sandys’ Sausage Stuffing-Mashed Potato-Fresh Vegetable-Turkey Gravy-Cranberry Sauce

**Ricotta & Potato Gnocchi 21**

Tender Gnocchi-Arugula-Mushrooms-Onions-Fennel-Tomato-Sage Brown Butter-Balsamic

*Add Bourbon Bacon 5-Grilled Chicken 5-Roasted Vegetables 5-Braised Short Rib 6-Braised Pork 6*

*Shrimp 7-Kentucky Bourbon Salmon 8-Lobster 12*

**Peruvian Chicken 22**

Aji Amarillo Rubbed Thighs and Legs-Coconut Sticky Rice-Tomato Cucumber Salad-Aji Verde