

CADENCE



AT WHITEFACE

STARTERS

Whipped Feta with Warm Naan | n | \$11

Feta whipped with yogurt - pan-charred cherry tomatoes - golden raisins - macadamia nuts

Spinach Artichoke Dip | \$11

Spinach, artichokes and red onion - tangy cheese sauce - house-made crostini

Greens & Beans | gf | \$10

Braised escarole and garlic - creamy cannellini beans - parmesan shavings

Chipotle Crab Cakes | \$15

Tempeh "Crab" Cake Trio | v | gf | \$13

With lemon-dill mayo and Louisiana-style remoulade sauce

Fried Polenta with Bolognese Sauce | gf | \$13

SOUPS & SALADS

House Salad | v | gf | \$10

Escarole, cucumbers, sweet tomatoes, red onion, croutons - zesty house dressing

Winter Greens | v | gf | n | \$12

Escarole, apple, red onion - feta - cranberries - pecans - maple-Dijon vinaigrette

Warm Cauliflower Salad | v | gf | n | \$12

Roasted cauliflower, red onion, cardamom and cumin - chopped spinach - pistachios - maple lemon drizzle

French Onion Soup | vo | \$10

ENTREES

FROM THE FARM

Hanger Steak | \$35

Sliced hanging tender, mushrooms and onions - Italian roasted potatoes - winter vegetable medley

Pan-Seared Pork Chop | \$30

Frenched 12 oz. chop - skillet gnocchi - winter vegetable medley

Pan-Roasted Chicken | \$25

Airline 9 oz. breast - skillet gnocchi - winter vegetable medley

Bolognese Tagliatelle | \$25

Ragu of beef, pork, veal, stock, tomato and splash of dairy - served on tagliatelle

Asiago Stuffed Gnocchi in Brown Butter | \$30

Gnocchi stuffed with asiago cheese sauteed with mushrooms, spinach and sweet Italian sausage and finished with a savory brown butter sauce

The Classic Cheeseburger | \$23

8 oz. brisket /short rib patty with Swiss cheese - LTO, ketchup, mayo - waffle fries - add bacon for \$2

FROM THE SEA

Pan-Roasted Salmon | n | \$25

Pan-roasted Atlantic Salmon finished with a brown sugar bourbon reduction - pearl couscous pilaf - winter vegetable medley

Oven-Baked Cod | n | \$25

Atlantic cod in a cornflake breading - pearl couscous pilaf - winter vegetable medley

Shrimp Fra Diavolo | \$25

Juicy shrimp simmered in a fiery marinara - served over linguini

Linguini Especial | \$25

Shrimp - capers - baby spinach - lemon-butter - white wine

FROM THE GARDEN

Linguini and "Meat" Balls | v | \$20

Vegetable-based "meat balls" - house marinara

Mushroom Bourguignon | v | gf | \$20

Mushrooms - onions - carrots - leeks - vegetable stock - red wine - mashed potatoes

Butternut Risotto | v | gf | \$20

Italian arborio rice - sweet butternut squash, spinach and leeks

Seitan Steak | v | n | \$20

Caramelized Seitan beet steak - brown sugar bourbon reduction - pearl couscous pilaf - winter vegetable medley

DRINK MENU

WINE

	Glass	Bottle
Whites		
Zenato Pinot Grigio, Italy	\$8	\$25
Yalumba Pinot Grigio, Australia v	\$10	\$30
Dough Chardonnay, California	\$10	\$30
Villa Maria Sauvignon Blanc, New Zealand	\$11	\$30
Rosés		
Les Vignobles Gueissard, France	\$7	\$20
Reds		
Chasing Lions Pinot Noir	\$11	\$30
Bogle Twenty Acres Cabernet Sauvignon, California	\$8	\$22
Yalumba Sanctum Cabernet Sauvignon v Australia	\$14	\$40
Bogle Phantom Petite Sirah Zinfandel blend, California	\$14	\$35
Sparkling		
Zardetto Prosecco	\$8	

SOFT DRINKS

Coke®	\$3
Diet Coke®	\$3
Sprite®	\$3
Gingerale	\$3
Orange Fanta®	\$3
Flavored Seltzer	\$3
Lemonade	\$3

(free refills on soft drinks)

HOT BEVERAGES

Coffee / Regular or Decaf	\$3
Black Tea	\$3
Herbal Tea (Decaffeinated)	\$3

SEASONAL SIPS

Apple Country Manhattan Rye whiskey, apple brandy, bitters	\$10
Berry Red Mojito Rum, cranberry and mint	\$10
Gin and Jam Beefeater gin, strawberry jam and a splash of lemon	\$11
Maple Cinnamon White Russian Stoli's vanilla vodka, Kahlua, cream, maple syrup and cinnamon	\$14
Apple Cider Mimosa Prosecco and locally-sourced apple cider	\$9

BEER

Frog Alley 1903 Lager	\$8 / pint
Paradox Pilsner	\$8 / pint
Lagunitas A Little Sumpin' Sumpin' Ale	\$6 / 12 oz.
Alagash White Belgium Wheat	\$6 / 12 oz.
Smuttnose Old Brown Dog Brown Ale	\$6 / 12 oz.
Montauk Wave Chaser IPA	\$6 / 12 oz.
Lagunitas IPA	\$6 / 12 oz.
Budweiser	\$4 / 12 oz
Brewdog Elvis AF Hoppy Grapefruit (Non-alcoholic)	\$6 / 12 oz

CIDER

Graft Lost Tropic Mimosa Cider	\$7 / 12 oz.
Graft Moscow Mule Cider	\$7 / 12 oz.
Downeast Cider Original Blend	\$6 / 12 oz.

APRES DINNER

Hot Toddy	\$11
Bailey's Irish Coffee	\$12
Kahlua Coffee	\$12

DESSERTS

Apple Rosemary Cake | gf | n | \$13

Chocolate Ganache Tart | v | gf | n | \$11

Maple Pecan Pie | v | n | \$12

Fruits of the Forest Pie | v | \$12

Cannoli | n | \$9

Tiramisu | \$11

Make it a la mode for \$3.

gf | gluten free

gfo | gluten free option available

v | vegan

vo | vegan option available

n | contains nuts



An 18% gratuity will be added to guest checks with six or more people.

Our Winter Hours

Thursday - Sunday, 4pm - 9pm

Take out orders welcome as business allows. We'll do our best to accommodate you.