

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 cheese

Chipotle Crab Cakes | \$15
With lemon-dill mayo and Louisiana-style remoulade sauce

Tempeh "Crab" Cakes | 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 | \$11
Escarole, avocado, cucumbers, sweet tomatoes, red onion, croutons - zesty house dressing

Strawberry Poppy Seed Salad | v | gf | n | \$12
Escarole and baby spinach - apple, celery strawberries and pecans - poppyseed dressing

Roasted Beet Salad | v | gf | n | \$10
Spinach, escarole, red onion - feta - sliced roasted beets - walnuts- maple-Dijon vinaigrette

Kale & Quinoa Bowl | v | gf | n | \$15
Kale, quinoa, walnuts and dried cherries - yogurt and feta cheese dressing
Add pan-seared salmon for \$8

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 - roasted potatoes - vegetable medley

Pan-Seared Pork Chop | \$30
Frenched 12 oz. chop - skillet gnocchi - vegetable medley

Pan-Roasted Chicken | \$25
Airline 9 oz. breast - skillet gnocchi - vegetable medley
(Marsala option available—Sweet marsala wine sauce with mushrooms)

Bolognese Tagliatelle | \$25
Ragu of beef, pork, veal, stock, tomato and a splash of dairy - served on tagliatelle

Linguini and Meat Balls | vo | \$25

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 - vegetable medley

Oven-Baked Cod | n | \$25
Atlantic cod in a cornflake breading - pearl couscous pilaf - winter vegetable medley

Tuscan White Bean and Shellfish Ragout with Linguine | \$30
Cannellini beans, spinach, artichoke hearts - sweet and briny shrimp and scallops - served on linguine
Served with a generous slab of our house-baked focaccia.

Pesce di Mare (Fish of the Sea) | \$35
Whitefish, shrimp and scallops in a savory broth of seafood stock, tomatoes and herbs
Served over tagliatelle and with a generous slab of our house-baked focaccia.

FROM THE GARDEN

Creamy Risotto and Roasted Vegetables | v | gf | \$20
Italian arborio rice - roasted butternut squash with assorted seasonal vegetables

Mushroom Bourguignon | v | gf | \$20
Mushrooms - onions - carrots - leeks - vegetable stock - red wine - mashed potatoes

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	\$12	\$30
Bogle Twenty Acres Cabernet Sauvignon, California	\$9	\$22
Yalumba Sanctum Cabernet Sauvignon v Australia	\$14	\$40
Bogle Phantom Petiti 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
Bailey's Irish Coffee	\$12
Kahlua Coffee	\$12

SEASONAL SIPS

Perfect Cadence	\$14
Bourbon, Chambord, cranberry, fresh raspberries and a hint of lime	
Classic Mojito	\$10
Rum, soda water, mint and a zing of lime	
Gin & Jam	\$11
Beefeater gin, strawberry jam and a splash of lemon	
Hard Blueberry Lemonade	\$11
Vodka, lemonade and a crush of fresh blueberries	
Non-alcoholic version	\$5
Sharon's Sweet Sun Tea (non-alcoholic)	\$5
Steeped daily on the deck, as nature allows	

BEER

Frog Alley 1903 Lager 5.3% ABV \$8 /pint
Paradox Pilsner 5.% ABV \$8/pint
Lagunitas A Little
Sumpin' Sumpin' Ale 7.5% ABV \$5/12 oz.
Alagash White Belgium Wheat 5.2% ABV \$5/12 oz.
Smuttnose Old Brown Dog Ale 6.5% ABV \$5/12 oz.
Ommegang Rare VOS Amber Ale 6.5% ABV \$8/pint
Guinness Stout 4.1% ABV \$7/pint
Fiddlehead IPA 6.2% ABV \$8 /pint
Montauk Wave Chaser IPA 6.4% ABV \$5/12 oz.
Lagunitas IPA 6.2% ABV \$5/12 oz.
Bolton Landing Brewing Company King George American Barley Wine 11% ABV \$10/pint
Budweiser 5% ABV \$4/2 oz
Brewdog Elvis AF Hoppy Grapefruit \$6/12 oz (Non-alcoholic)

CIDER

Graft Lost Tropic Mimosa Cider 6.9% ABV \$7/12 oz.
Graft Moscow Mule Cider 6.9% ABV \$7/12 oz.
Downeast Original Blend 5.1% ABV \$6/12 oz.
Downeast Peach Mango 5.1% ABV \$7/12 oz.

DESSERTS

Dark Chocolate Cake \$13	Fruits of the Forest Pie v \$12
Chocolate Ganache Tart v gf n \$11	Maple Pecan Pie v n \$12
Cannoli n \$9	

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 Summer Hours

Thursday - Sunday, 5pm - 9pm

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