

Fire at the Ridge

Restaurant & Tavern

Tavern Fare

*All sandwiches come with hand cut parmesan truffle fries
or house side salad*

Ridgeside Burger - 8oz Angus beef, Applewood smoked bacon, lettuce, tomato, cheddar cheese, garlic aioli, brioche bun \$18

Turkey BLT - Roasted turkey, avocado spread, bacon, lettuce, tomato, mayonnaise, sour dough bread \$16 available without turkey \$12

Beyond Burger - 6oz Plant based burger, lettuce, tomato, garlic aioli, multigrain bun \$16 (veg)

Ricotta Meatball Sandwich - Fresh mozzarella, house marinara, sub roll \$17

Entrees

Grilled 14 oz NY Strip steak - Parmesan mashed potatoes, seasonal vegetable, red wine herb demi sauce, compound butter \$36 (gf)

Steak Frites - Grilled hanger steak, parmesan truffle fries or salad \$24 (gf)

Linguini & Ricotta Meatballs - House marinara, garlic crostini, shaved parmesan \$20 (penne pasta gf option available)

Shrimp Scampi - Blistered tomatoes, garlic, shallots, basil, crushed red pepper, white wine lemon sauce, linguini \$26

Pan Roasted Trout - Spring fricassee of asparagus, peas, fiddleheads, prosciutto, spring onions, blistered tomatoes, lemon butter sauce \$30

Roasted Bone-In Chicken Breast - Spinach gnocchi, asparagus, blistered tomatoes, kale, roasted carrots, prosciutto, lemon thyme pan jus \$26

Eggplant Lasagna - Zucchini, marinara sauce, mozzarella cheese, basil, garlic crostini \$17 (gf)(veg)

Protein Bowl - Quinoa, kale, red beans, edamame, carrots, peas, cucumber, pistachio, dried cranberry, raspberry vinaigrette \$20

Sides - \$8 each

Gnocchi with butter, sauteed seasonal vegetables,
Roasted garlic mashed potatoes, mac n' cheese

Desserts

Tableside S'mores - Serves four \$15

Trio Dessert - Sample of all three \$25 or select one \$10

Limoncello Cake

Opera cake with chocolate & vanilla mouse

Primavera vanilla cake with pistachio & strawberries

Chocolate Molten Cake -
Raspberry sauce \$9

Ice Cream - Vanilla or strawberry
\$2 per scoop

Wine by the Glass / Bottle

Whites

Rose, Noble Vines 515 \$10 \$38

Chardonnay, Noble Vines 446 \$10 \$38

Chardonnay, Kendall Jackson \$11 \$42

Pinot Grigio, Ruffino \$10 \$38

Riesling, Firestone \$11 \$42

Sauvignon Blanc, Nobilo \$11 \$42

Moscato, Seven Daughters \$12 \$46

Reds

Pinot Noir, Mark West \$10 \$38

Pinot Noir, Hangtime \$13 \$52

Spellbound, Petit Sirah \$12 \$46

Merlot, Milbrandt \$12 \$46

Cabernet Sauvignon,
Gnarly Head 1924 \$10 \$38

Cabernet Sauvignon,
Josh Cellars \$15 \$58

Robert Mondavi Private Selection
barrel-aged red blend \$14 \$54

Malbec, Trivento \$10 \$38

Sparkling

Prosecco Maschio, Brut \$12 \$56

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Starters

- Clam Chowder** - Cape Cod littleneck clams, Yukon potatoes, sweet onions, leeks, smoked bacon, VT cheddar biscuit \$10
- Wicked Wings** - Buffalo, BBQ or garlic parmesan, blue cheese \$13 (gf)
- Tuna Nachos** - Yellow fin tuna, cucumber, lime juice, wonton chips, sriracha aioli, sweet chili sauce, micro cilantro \$17
- Popcorn Rock Shrimp** - Fried jalapeno, kale, GF seasoned flour, aji aioli \$12
- Wicked Cauliflower** - Buffalo or garlic parmesan, GF seasoned flour \$10
- Cheese Board** - Assorted cheeses, dried fruit, fresh honeycomb, roasted pistachios, pickled red onion, baguette \$16
- Shrimp Cocktail** - 4 Shrimp, cocktail sauce, lemon zest \$10
- Margherita Pizza** - Marinara, fresh mozzarella, basil, EVOO, cauliflower crust \$12
- Crispy Spinach Gnocchi** - Prosciutto, peas, garlic, lemon butter sauce \$10

Salads

- Ridgeside Caesar** - Romaine lettuce, brioche croutons, shaved parmesan, creamy house Caesar \$10 (veg)
- Chopped Caprese Salad** - Heirloom tomatoes, fresh mozzarella, basil, EVOO, fig balsamic reduction \$12
- Cobb Salad** - Roasted turkey breast, egg, tomatoes, cucumber, bacon, avocado, ranch dressing \$14
- Kale Salad** - Roasted pistachios, Lyman's apples, cucumber, cotija cheese, Apricot - Dijon dressing \$14

Add Chicken \$6, Salmon \$9 Shrimp \$8, Steak \$10

Kids Menu - \$9

Pasta - Add butter or marinara sauce

Kid's Burger & fries

Chicken tenders & fries

Mac n' Cheese

Before placing your order, please inform your server if anyone in your party has a food allergy

Cocktails

- Gin Lavender Lemonade**
Empress gin, lavender liquor, house made lemonade, splash of tonic and sparkles \$12
- Dragon Martini**
Tito's vodka, Dragon fruit puree, elderflower, fresh lemon juice, simple syrup \$14
- Powder Punch**
Bacardi spiced, pineapple juice, orange juice, Gosling dark rum float. \$12
- Peach Sangria**
Pinot grigio, Peach tree, sprite, splash of OJ. \$10
- Watermelon Basil Lemonade**
Tito's vodka, watermelon liquor, fresh basil, house made lemonade. \$10
- Whiskey Mule**
Jack Daniels, ginger beer, lime juice. \$12
- Passion Fruit Margarita**
Cazadores tequila, passion fruit puree, grand manier, lime juice, simple syrup. \$12
- Ridgeside Bourbon Smashed**
Makers Mark, Drambuie, Maple syrup, lemon juice, muddle pear \$12

Hot Drinks

- Spiked Cocoa** - Kahlua, Irish cream or Frangelico, whipped cream \$8
- Ridgeside Coffee** - Jameson Irish whiskey, Irish cream, coffee, whipped cream \$10

Craft Draft

Selection changes monthly, weekly, daily, Ask your server

