

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

Ridgeside BLT - Bacon, lettuce, tomato, mayonnaise, sourdough 12
Add: Chicken 7, Salmon 10, Shrimp 9, Steak 11

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

Fried Chicken Sandwich - Pickles, house sauce, lettuce, white cheddar, brioche bun 15

Beef Short Rib - Pickled onions, shaved parmesan, red wine demi, brioche bun 17 (gf)

Beef on Weck - Rare thinly sliced roast beef, hot au jus, horseradish, Brioche topped with caraway seed & sea salt 17 Gluten free bun available

Entrees

All-Natural Bone-in 14oz Ribeye - Pick 1 side from below 39 (gf)

Etooufee - Scallops, shrimp, clams, basmati rice, lobster creole sauce 27

Rigatoni Bolognese - Classic meat sauce, ricotta, fresh herbs 27 available with gluten free pasta

Ridgeside Chicken - Mushrooms, blister grape tomato, parsley pan jus, mashed potato 21 (gf)

Pan Roasted Salmon - Cast iron seared seasonal vegetables, lemon Chablis sauce- \$29

Eggplant Lasagna - Marinara sauce, mozzarella cheese, basil, garlic crostini 15 (gf)(veg)

Braised Short Ribs - Creamy parmesan polenta, fried brussels sprouts, pickled red onion, shaved grana Padano, burgundy wine demi sauce 25 (gf)

Sides - 9 each

Horseradish mashed potatoes, Fried Brussel sprouts,
Truffle mac, Seasonal vegetables

Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness.

Desserts

Tableside S'mores - Serves four 15

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

Tiramisu

Opera cake with chocolate & vanilla mouse

Peanut Butter Explosion

Chocolate Molten Cake -
Raspberry sauce 10

Ice Cream - Ask Server

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

Street Tacos (3pc) - Marinated steak, avocado, pico de gallo, grilled tomatillo salsa, diced onion, cilantro, corn tortilla 14 (gf)

Liuzzo Farms Burrata - Diced butternut squash, arugula, pesto pomegranate seeds, fig reduction, pistachio dust, EVOO 14 (veg)

House Chili - Beef, beans, onion, peppers, spices.
Bowl 10 - Bread bowl 15

Fried Calamari - Marinara sauce, oregano, aji amarillo aioli 14 (gf)

Chili Nachos - Chili, potato chips, tomato, onion, house cheese sauce 14

Harvest Table - Local or imported cheese, cured meats, dry fruits, honeycomb, garlic crostini 20 Gluten free option available

Salads

Ridgeside Caesar - Romaine lettuce, garlic croutons, shaved parmesan, creamy house Caesar 10 (veg) Gluten free option available

Apple- Brussel Sprout Salad - Apples, candied roasted pecans, shredded Brussels, champagne dressing 10 (gf)

Seasonal Salad - Roasted beets, baby arugula, roasted butternut squash, candied pecan, shredded carrots, apples, raspberry dressing 12 (gf)

Wedge Salad - Cherry tomatoes, cucumber, crispy bacon, blue cheese dressing 10 (gf)

Add: Chicken 7, Salmon 10, Shrimp 9, Steak 11

Kids Menu - 10

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

Mistletoe Mule: Tito's Cranberry bitters, lime juice, ginger beer 12

Midwinter Bourbon: Jack apple, cinnamon syrup, apple cider 12

Fireside Toddy: Dark rum gosling, Woodford rye, apple cider, pineapple juice, lemon juice 14

Seasonal Sangria: White wine 13

Heavenly Chai: Ketel One, Kahlua, wild moon chai, house maple cream 12

Tavern Spiked Cider: Apple cider, Mount Gay rum, Grand Gala, Tito's vodka, triple sec 12

Frost Bite: Cazadores tequila, crème de menthe, white chocolate liquor, milk 12

Sugar Cookie Martini: Pinnacle vanilla vodka, Irish cream, amaretto, Frangelico 14

Espressotini: Pinnacle vanilla vodka, espresso, splash of Frangelico, Kahlua 14

Hot Drinks

Spiked Cocoa: Kahlua, Irish cream or Frangelico, Sqrrl peanut butter whiskey, whipped cream 10

Ridgeside Coffee: Jameson Irish whiskey, Irish cream, coffee, whipped cream 10

Craft Draft

Selection changes monthly, weekly, daily, Ask your server

