

the *in fells* point.

pub grub

- On Point grilled wings, with a choice of house made buffalo, tequila lime or asian sesame sauce 8
- Locally raised beef slider, your choice of cheddar cheese and caramelized onion, or swiss and wild mushrooms or avocado and tomato spread slider 10
- Steamed jumbo shrimp with onions and old bay, half pound 8, pound 16
- Flatbread pizza
 - Olive oil, fresh mozzarella, sliced tomatoes and basil 8
 - Feta cheese, olives and fresh baby spinach 8
 - Oven roasted sliced turkey breast, goat cheese, caramelized onions 9
- Lightly breaded chicken tenders with house made berry bbq sauce 7
- Hand cut yukon potato chips, parmesan cheese, rosemary and truffle oil 6

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soups

- Blue Crab and Yellow Corn Chowder Yukon potato, smoked cheddar croutons 8
- Roasted Mushroom and Sweet Onion Soup Served with soft herbs and chive crème fraiche 6

salads

- “The Point” caesar, cherry tomato marmalade, herb croutons, house-made caesar dressing 6
- White and green asparagus salad, prosciutto, goat cheese, whole grain dijon crème fraiche 8
- House salad, marinated grape tomatoes, pickled pearl onions, haricot vert, balsamic vinaigrette 7
- Pickled vegetable and golden beets, roasted cauliflower, goat cheese 8

lunch selections

- The Point steak and eggs, grilled bistro filet, fried quail egg, yukon potato hash 11
- The Reuben, layers of hot corned beef, sauerkraut, swiss cheese, russian dressing on rye 9
- Grilled cheese and heirloom tomato, fresh basil, spinach pesto, balsamic reduction 8
- Hand sliced steak and cheese, sautéed onions and mushrooms, roasted red peppers, provolone cheese, truffle butter 11
- In Fells club, roasted turkey breast, bacon, layers of lettuce and tomato 9
- Open faced seared tuna, chopped egg, red onion, red wine vinaigrette, chile aioli 10
- The Point house burger, classic american cheese, lettuce, tomato, onion crisp 8
- Locally raised beef burger, house-made coleslaw, sharp cheddar cheese, berry bbq sauce 9
- Chicken salad wrap, sliced carrots, romaine lettuce, red cabbage 8

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small plates

- Chef’s selection of local oysters, lemon mignonette, sriracha cocktail sauce (*market price*)
- Braised pork belly, candied lemon, arugula salad, black plum hoisin glaze 11
- Tuna ceviche, julienne shallots, cucumber, cilantro, citrus sriracha sauce, red sea salt popcorn 14
- Avocado and blue crab parfait, cucumber brunoise, red pepper soup 12
- Forest mushroom salad, chilled udon noodles, water chestnuts, green onion, ponzu vinaigrette 10
- Steamed PEI mussels, grape tomatoes, shiitake mushrooms, garlic caper butter 10
- Artisanal cheese and charcuterie plate, house-made galette, cornichon, pickled pearl onions 10
- Black tiger shrimp, risotto parmigiano reggiano, black truffle butter 12

soups

- Blue crab and yellow corn chowder, yukon potato, smoked cheddar croutons 8
- Roasted mushroom and sweet onion soup with soft herbs and chive crème fraiche 6

larger plates

- “The Point” steak and eggs, grilled bistro filet, fried quail egg, yukon potato hash, asparagus, red wine glaze 22
- Pan seared arctic char, roasted fingerlings, haricot verts, tomato caper butter 20
- Muscovy duck breast, horseradish spaetzel, fig and bleu cheese croquette, blackberry gastrigue 24
- Seafood pasta, mussels, shrimp, arctic char, spicy white wine marinara, hand cut linguini 19
- Half roasted chicken, fingerling potatoes, garlic creamed corn, local berry molasses bbq sauce 18
- Vegetarian dish of the moment, chefs daily creation (*ask server*)