

Appetizers

- HANDMADE POTATO GNOCCHI**.....\$8.95
vegetable ratatouille, basil,
parmesan reggiano
- MUSSELS**\$8.95
steamed in coconut-currried lobster broth,
with cilantro & scallions
- PAN SEARED SHRIMP & CRAB CAKES**.....\$9.95
red chile sauce & pickled corn relish
- CONFIT BUFFALO WINGS**.....\$8.95
watermelon & cucumber salad
blue cheese dressing
- THE MEAT PLATE**\$9.95
pork rilletes, Serrano ham, Fra'mani salame,
house pickles, marinated olives, grilled bread
- SHRIMP AND GRITS**\$9.95
smoked bacon, mushrooms, scallions
- NORTH AFRICAN DIP PLATE**\$8.95
hummus, roasted red pepper-walnut,
carrot-almond & grilled pita
- FRIED CALAMARI**.....\$7.95
Rhode Island style, smoked tomato
dipping sauce
- HOISIN GLAZED BEEF SHORTRIB**\$8.95
scallion pancake & quick pickled cucumbers

DRAUGHT BEERS

- Narragansett 16oz.....\$3.50
Brooklyn Lager 16oz.....\$5.00
Harpoon UFO Hefeweizen 16oz....\$5.00
Guinness Irish Stout 20oz.....\$5.50
Dogfish 90 Minute IPA 12oz.....\$5.50
Beer of the Moment.....MKT

WINES BY THE GLASS

- ROSÉ**
Jean Luc Colombo, France\$8.00
- WHITE**
House White\$6.50
Hugl, Gruner Veltliner, Austria.....\$7.00
Pegoes, Fernao Pires, Portugal.....\$7.00
La Grenaudiere, Muscadet, France.....\$9.00
L'Aumonier, Sauvignon Blanc, France...\$8.50
Cameleon, Chardonnay, Argentina.....\$9.00
Unckrich, Riesling, Germany.....\$8.50
- RED**
House Red\$6.50
Bergerie, Gamay, France.....\$9.50
Brunet, Pinot Noir, France.....\$8.00
Farina, Barbera D'Asti, Italy.....\$7.50
Notro, Sangiovese-Bonarda, Argentina..\$7.00
Arbanta, Rioja, Spain.....\$9.00
Paso Fino, Cabernet Sauvignon, Chile..\$8.00
- SPARKLING**
Duc de Raybaud, France.....\$7.00
Gran Gesta, Cava, Spain.....\$10.00
Lini, Lambrusco Rosso, Italy.....\$9.50

SIDES & SNACKS

- spiced nuts.....\$3.95
deviled eggs.....\$3.50
house pickles.....\$3.00
marinated olives.....\$3.95
garlic mashed potatoes.....\$3.00
french fries.....\$3.00
chili cheese fries.....\$4.50
broccoli rabe.....\$3.00
sautéed spinach.....\$3.00
collards w/ smoked bacon...\$3.50
mac 'n' cheese.....\$3.95
fried sweet plantains.....\$4.95
devils on horseback.....\$6.50

Soups & Salads

- ORGANIC MIXED GREENS**.....\$5.95
sherry-mustard vinaigrette
• add goat cheese crostini.....\$2.00
- *CAESAR SALAD**.....\$5.95
romaine, parmesan, anchovy & croutons
• add grilled chicken.....\$2.00
• add grilled shrimp.....\$3.00
- ARUGULA SALAD**.....\$8.95
warm goat cheese, black mission figs,
roasted almonds & sherry vinaigrette
- SEAFOOD GUMBO**\$5.00 / \$10.00
andouille sausage & rice
- SPICY TEXAS STYLE BEEF CHILI**..\$4.00 / \$8.00
skillet cornbread, jack cheese,
sour cream & scallions
- VEGETARIAN SOUP OF THE DAY**..\$3.50 / \$7.00



Ask about our



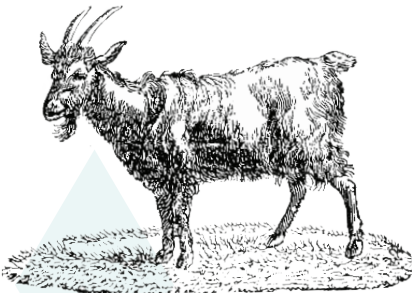
Sandwiches *

with house pickles & choice of fries or mixed greens:

- CUBAN REUBEN**\$9.95
roasted pork, corned beef, spicy russian, swiss cheese & pickled cabbage on french bread
- * THE HIGHLAND CHEESEBURGER**.....\$9.95
8oz. Angus steakburger with caramelized red onions
• add bacon.....\$1.00
- BLACKENED CATFISH PO' BOY**.....\$9.95
remoulade, shredded lettuce, tomatoes & pickles on french bread
- PULLED PORK SANDWICH**.....\$7.95
slow smoked shoulder, carolina BBQ sauce & creamy cabbage slaw
- BLACK BEAN VEGGIE BURGER**.....\$8.95
guacamole, pico de gallo & jack cheese

Main Course *

- PAN ROASTED BONELESS HALF CHICKEN** \$15.95
sweet potato hash, broccoli rabe & herb gravy
- PAPPARDELLE BOLOGNESE** \$14.95
parmesano reggiano & truffle oil
- BUTTERMILK FRIED PORK CHOPS**\$18.95
garlic mashed potatoes, ham hock gravy & smoky collards
- BEER BATTERED FISH & CHIPS**\$15.95
cabbage slaw, tartar sauce & malt vinegar
- * GRILLED SIRLOIN STEAK TIPS**\$19.95
native green bean, tomato & Great Hill blue cheese salad
french fries & HK steak sauce
- SPICY COCONUT CURRIED GOAT STEW**\$18.95
jasmine rice & sweet fried plantains
- FETTUCINI PRIMAVERA**.....\$14.95
fava beans, english peas, spinach, mushrooms, tomatoes, asparagus, mascarpone & basil pesto



TRY OUR GOAT STEW...IT'S SPICY!

REFRESHING BEVERAGES

- IBC Root Beer.....\$3.50
IBC Cream Soda\$3.50
Stephan's Ginger Beer.....\$3.50
Sparkling Limeade.....\$3.75
Fresh Squeezed Lemonade...\$3.75
Iced Tea.....\$2.00
Iced Coffee.....\$2.25

Please inform your server of any allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness.
A gratuity of 20% will be added to parties of 6 or more.