

THE SPINNING WHEEL

SOUPS

Butternut Squash	6.95
New England Clam Chowder	6.95

FROM THE GARDEN

Add or Substitute:

Chicken +2, NY Steak +6, Salmon +6, Shrimp +6

Connecticut Salad	15.95
Local hydro-bibb lettuce (Manchester, CT), roasted beets, almond-crusted goat cheese, shallots, tomatoes, white truffle vinaigrette.	
Harvest Salad with Steak	18.95
Grilled Trowbridge Farm, (Ghent, NY) grilled Certified Angus®, baby spinach, butternut squash, apples, dried cranberries, pumpkin seeds with our maple vinaigrette.	
Baby Arugula with Salmon	18.95
Pan-seared salmon, baby arugula, grape tomatoes, candied pecans with applewood smoked bacon and crumbled goat cheese served with our bacon vinaigrette.	
The SW “Classic” Cobb	16.95
Mixed greens, chicken cutlet, sliced egg, bacon, tomatoes, crumbled blue cheese, avocado, onions, house buttermilk ranch.	
Kale Salad with Shrimp	18.95
Baby kale with broiled shrimp, pine nuts, asiago cheese and our zesty lemon vinaigrette.	
Caesar Salad	14.95
Grilled chicken, romaine lettuce, croutons, asiago cheese tossed with caesar dressing.	

APPETIZERS

BAR BITES

* Cannonballs (GF)	9.95
Potato skins, bacon, cheddar, sour cream and chives.	
* Portobello Fries	12.95
Portobellos with a lemon basil aioli dipping sauce.	
Flying Chicken Wings (GF)	10.95
Buffalo, bbq or spicy honey sriracha sauce.	
Thai Chicken Poppers	10.95
Crispy fried chicken with sweet & spicy thai chili sauce, sesame seeds over asian salad.	
* The Vegetarian Chili Bowl (GF).....	10.95
Our own Bean Chili with melted cheddar cheese topped with chopped red onion served with a handful of chips.	
Top-Notch Nachos (GF)	11.95
Cheddar jack cheese, meat and bean chili, pico de gallo, jalapenos. Large... +2	

TABLE BITES

Maple Glazed Brussels Sprouts (GF)	9.95
Applewood smoked bacon and maple glazed brussels sprouts.	
Bacon-Wrapped Dates (GF)	13.95
Medjool dates, applewood smoked bacon, blue cheese.	
Bacon Mac & Cheese	11.95
Baked cavatappi, creamy three cheese sauce, applewood smoked bacon, herb panko crust.	
* Hummus & Fava Dip Platter	12.95
E.v.o.o and grilled pita bread.	
Crabby Crab Cakes	14.95
Handmade crab cakes, zesty remoulade drizzle.	
* Spinach & Artichoke Dip (GF Optional)	10.95
Spinach, artichokes, melted cheeses, tortilla chips.	

GF = Gluten free

® These items are served raw or undercooked

* = Vegetarian dish or modification necessary

ARTISAN STONE PIZZA

(GF Optional) (Individual Pizzas)

- RED PIZZAS -

Traditional marinara and mozzarella base

* Margherita	14.95
Plum tomatoes, fresh mozzarella and fresh basil.	
Meatlovers	15.95
Sausage, pepperoni and smoked bacon.	
Sausage and Goat Cheese	14.95
Spicy hot italian sausage and creamy goat cheese.	
Bacon & Fried Chicken	15.95
Crispy fried chicken with your choice of buffalo or bbq sauce with applewood smoked bacon.	
* Mushroom, Spinach and Garlic	14.95
Sautéed mushroom with spinach and fresh crushed garlic.	

- WHITE PIZZAS -

Ricotta & mozzarella base,
drizzled with our own balsamic reduction

* Goat Cheese & Caramelized Onion	14.95
Goat cheese with caramelized onions.	
* Arugula Salad	14.95
Fresh arugula with cracked pepper	
Fried Chicken & Spinach	15.95
Crispy fried chicken with spinach and crushed garlic.	
Butternut Squash	14.95
Butternut squash, caramelized onions, goat cheese & sage.	
Caesar Salad	15.95
Crispy fried chicken topped with Caesar salad and asiago cheese.	

BURGERS

Our patties are served on a toasted brioche bun with French Fries:

100% All Natural Angus Beef ®,
always fresh, never frozen

or

Black Bean and Brown Rice

hand formed patty

- \$11.95 -

- BUILD YOUR OWN BURGER -

Your choice of toppings:

Cheese, Pickles, Raw or Sautéed Onions,
Jalapeños, Pico de Gallo, Onion Strings: +1 each

Bacon, Avocado, Roasted Red Peppers,
Blue Cheese, Mushrooms: +2 each

Substitute Sides:

Salad +2, Sweet Potato Fries +1, Gluten Free Bun +2

DESSERTS

- 7.95 -

Our Deep Dish Chocolate Chip Cookie

Warm chocolate chip cookie topped with vanilla ice cream and chocolate sauce.

House Made Apple Crisp:

Hot apple crisp topped with vanilla ice cream and a caramel drizzle.

Warm Pecan Brownie (GF)

Warm chocolate brownie with pecans topped with vanilla ice cream and chocolate sauce.

Grandma's Grilled Banana Bread

Grilled banana bread (walnut & coconut) served with vanilla ice cream and rum caramel drizzle.

Chocolate Mousse Cake

Chocolate Mousse supreme cake with raspberry sauce and whipped cream.