

# 110 Grill

*at the start.*

## Potato Leek Soup

A creamy blend of potatoes and leeks topped with crispy fried leeks.

Cup \$5 Bowl \$7

## Crab Cake

Fresh crabmeat blended with lemon aioli and spices, served with a mustard sauce and arugula.

\$16

*between the bread.*

## Pastrami Reuben

Warm pastrami, melted Swiss cheese, sauerkraut and Russian dressing, served on toasted marble rye with choice of one side.

\$14

*by the chef.*

## Crab Cake Entree

Seared lump crab cakes served with old bay seasoned French fries and coleslaw.

\$29

## Seared Scallops\*

Sea Scallops with jasmine rice, applewood smoked bacon and baby spinach, finished with a lemon butter cream sauce.

\$29

*at the finish.*

## Strawberry and Peach Shortcake

Macerated strawberries and peaches served atop a buttermilk biscuit with vanilla bean ice cream.

\$9

*to drink.*

## Iced Irish Martini

West Cork Irish Whiskey, espresso, half and half shaken with a splash of housemade simple syrup.

\$10

## Colby Red Blend

Fruit forward blend of Cabernet, Zinfandel, Merlot and Petite Syrah, this wine is named for the winemaker's son, who was an open-heart surgery survivor at the age of ten.

Glass \$9 Carafe \$13 Bottle \$34

*Before placing your order, please inform your server if anyone in your party has a food allergy.  
\* These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked meat, fish, poultry or eggs may increase your risk of foodborne illness.*

# 110 Grill