**Dinner Menu:**

**STARTERS**

**TURTLE ROLLS**
flour tortilla with black bean puree, avocado & napa cabbage $13
**CRAB TOSTADAS** jumbo lump crab meat & guacamole $14
**GUACAMOLE & CORN TORILLA CHIPS** made to order $11
**LOCAL, FREE RANGE PORK TAMALE** with chili sauce & sweet corn $14
**CHORIZO & SWEET CORN FLAUTAS** with avocado salsa $13

**SALADS**

**ROASTED BEETS** with grilled goat cheese & fresh greens $10
**APPLE & WALNUTS** over mixed greens with blue cheese $10
**ENSALADA DE CASITA** in a citrus vinaigrette $9
**FOLD FRAME SALAD** with fall squash, toasted seeds, feta cheese $10

**SOUPS**

**TORTILLA** with corn tortilla strips, feta & avocado garnish $8
**SPLIT PEA**vegetable stock $8
**MEXICAN SWEET CORN**with tortilla strips & touch of sour cream $9

**PASTA & RICE**

**PAELLA** with andouille, chicken, shrimp, local fish & little necks $29
**CHICKEN BOLOGNESE** fresh homemade pasta $19
**ARROZ CON POLLO** $19
**Sweet Corn and Shrimp Risotto with truffle oil & herbs**$22

**SEAFOOD**

**POTATO CRUSTED FLOUNDER** with fresh mixed vegetables $26
**BBQ GLAZED SALMON** with vida slaw & shoestring potato fries $24
**CRAB CAKES** with vida slaw & lemon wedge $26
**GRILLED FISH TACOS** with tequila sunrise salsa $19

**MEAT & POTATOES**

**LONG ISLAND DUCK BREAST** with pipian mole, spinach & quinoa $25
**PAN ROASTED CHICKEN** with mashed potatoes & mixed vegetables $21
**CROMERS' FRESH GROUND BURGER**\* fries, coleslaw & mixed greens $15
**Mole Lamb Shank** with fall greens & Quail Hill sweet potato puree $22
**HANGER STEAK AZTECA**\* with guajillo potatoes & spinach $23
**ROASTED PORK BURRITO** with rice, beans & avocado salad $18

Items marked\* can be cooked to your liking. Consuming raw or undercooked meat, fish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

**DESSERT**

**CHOCO FLAN CAKE WITH KAHLUA SAUCE $9
CHOCOLATE PUDDING WITH WHIPPED CREAM $7.5
LEMON CHEESECAKE $7.5
Tres Leche Cake with grilled Pineapple $9
BUNUELOS WITH ICE CREAM $9
Brownie sundae stuffed with mint chocolate chip ice cream $9.50
ICE CREAM OR SORBET $5**

**KOBRICKS COFFEE $3
ESPRESSO $3.5
CAPPUCCINO $4
Organic Coffee, French Press for 2 $7.00
PAUMANOK, LATE HARVEST REISLING $10**

**Dinner - Friday and Saturday at 5:30 pm

Fixed Price - Three course dinner $28.00 offered from 5:30-6:30 pm. Choose soup or salad, main course and any dessert.**