

GF Gluten free  
V Vegan



# DINNER MENU

## LARGE GROUPS 15-20

### SHARED

**MIXED OLIVES 5** (V) (GF)

**MARINATED ARTICHOKE 5** (V) (GF)

**GARLIC FRIES 8**

**TRUFFLE FRIES 11**  
parmesan cheese.

**SWEET POTATO FRIES 9**  
maple mustard aioli.

**CHIPS & DIP 8**

house made chips. rancho dip.

**LEBANESE MEZZE PLATTER 16**

Waterworks hummus. red pepper muhammara.  
Lebanese labneh yogurt. warm naan. olive oil.

**KOREAN MEATBALLS 14**

ground steak & pork meatballs. Korean BBQ sauce.  
spicy citrus aioli. sesame seeds. scallions.

### STARTERS

**SIDE GREEN SALAD 6** (GF)

**SIDE CAESAR SALAD 8**

little gem lettuce. parmesan. croutons.

**CLAM CHOWDER 10**

bacon. chives.

#### Add to any item:

Chicken +7 | Faroe Island Salmon +12 |  
Scallops +12 | Steak +12 |  
Butter Poached Lobster Tail +17

### MAINS

**PAN ROASTED SALMON 30** (GF)

Faroe Island salmon. celery root puree.  
crispy rice balls. pomegranate salsa. fall salad.

**WATERWORKS STEAK FRITES 32**

8oz Boston strip. miso butter. garlic fries. garlic aioli.  
Sub Sweet Potato Fries +2

**RAINBOW RICE BOWL 26** (V) (GF)

marinated chickpeas. beets. broccoli. cauliflower.  
brussels. carrots. kale. radicchio. mushrooms.  
pineapple peanut rice. mango curry sauce.

### DESSERTS

**FLOURLESS CHOCOLATE CAKE 9** (GF)

raspberry sauce. chocolate tuile. whipped cream.

**NY STYLE CHEESECAKE 9**

rotating accouterments. whipped cream.

**CHOCOLATE CHIP BROWNIE 9** (V)

cherry preserves. coconut whipped cream.

### KIDS MEALS

INCLUDES FRIES, DRINK + ICE CREAM

**KIDS MAC & CHEESE 12**

**KIDS CHICKEN FINGERS 12**

### NON-ALCOHOLIC DRINKS

Non-Alcoholic wine, beer and cocktails on reverse side

Coke	3.5	Vermont Coffee	3
Diet Coke	3.5	Hot Tea	3
Sprite	3.5		
Ginger Ale	3.5	Apple Juice	3
Waterworks Rootbeer	4.5	Cranberry Juice	4
Mexican Coca Cola	4.5	Orange Juice	5
		Pineapple Juice	4
Fever Tree Ginger Beer	4	Iced Tea	4
San Pellegrino Limonata	4	Lemonade	4
Pellegrino Sparkling Water	6		
Saratoga Still Water	6		

A minimum 20% or \$150 gratuity will be added to the final bill, whichever is greater.  
No more than 6 separate payments per group.

It is your responsibility to notify us of any allergies.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
3% service charge will be added to your bill in recognition of the kitchen's part in creating your dining experience.  
This is not intended to subsidize hourly wages.

## COCKTAILS

### CLASSIC COCKTAILS AVAILABLE UPON REQUEST

<b>RIVERSIDE SWIZZLE</b> <i>Casey Smith 2024</i>	[ 14 ]
Peloton de la Muerte mezcal. Dolin Genepy Des Alpes. Velvet Falernum. pineapple. fresh lime. almond orgeat.	
<b>RUBY SLIPPERS</b> <i>Kate Medley 2024</i>	[ 13 ]
New Amsterdam vodka. six grapes ruby port. cinnamon. ginger. fresh lemon.	
<b>WEAVER STREET MARGARITA</b> <i>Sam Nelis 2014</i>	[ 14 ]
El Charro blanco tequila. Meletti amaro. fresh lime. hibiscus.	
<b>TOMORROW CAN WAIT</b> <i>Chris Zeier 2024</i>	[ 13 ]
Appleton's Signature Estate rum. Cherry Heering. Luxardo cherry syrup. Aperol. fresh orange. fresh lime.	
<b>BEE'S KNEES</b>	[ 15 ]
Barr Hill gin. fresh lemon. honey.	

## MOCKTAILS & NON-ALCOHOLIC

<b>MOTHER NATURE'S SON</b>	[ 9 ]
spiced pear syrup. house coconut cream. matcha. fresh lime. soda water.	
<b>OLD MILL SPRITZ</b>	[ 9 ]
fresh lemon. blueberry. ginger. soda water.	
<b>COFFEE COFFEE NO BUZZ</b>	[ 9 ]
espresso. chai. almond orgeat. tonic.	
<b>BLOSSOM AND BUBBLES</b>	[ 9 ]
lavender. vanilla. fresh lemon. soda water.	
<b>FIGLIA FIORE FRIZZANTE NON ALCHOLIC APERTIVO</b>	[ 7 ]
rose. bitter orange. clove.	
<b>SPARKLING RIESLING LEITZ EINS ZWEI ZERO</b>	CAN [ 5 ]
Germany LIME, CITRUS, RED APPLE, CRISP, SEMI-LONG FINISH	
<b>SPARKLING ROSÉ LEITZ EINS ZWEI ZERO</b>	CAN [ 5 ]
Germany ROSE HIPS, SKY BERRIES, GRAPEFRUIT, DRY FINISH	
<b>ATHLETIC BREWING COMPANY 'UPSIDE DAWN GOLDEN'</b>	CAN [ 7 ]
refreshing. clean. balanced.	
<b>RESCUE CLUB 'IPA'</b>	CAN [ 5.5 ]
citrus. bright. refreshing.	

### ADD LOCALLY GROWN COLOMONT CBD TO ANY BEVERAGE!

must be 21+ to enjoy  
16mg [ 1.50 ] 32mg [ 3 ]

## DRAFT

Switchback Ale  
Fiddlehead IPA  
Von Trapp 'Helles Lager'  
Lawson's 'Sip of Sunshine'  
Prohibition Pig 'Little Fluffy Clouds'  
14th Star 'Maple Breakfast Stout'

Four Quarters - Rotating Selection  
Frost Beer Works - Rotating Selection  
Cider - Rotating Selection  
Zero Gravity - Rotating Selection

## BOTTLES & CANS

Shacksbury Cider 'Classic'	8	Budweiser	4
The Alchemist 'Heady Topper'	8	Bud Light	4
The Alchemist 'Focal Banger'	8	Corona	5
Prohibition Pig 'Waterbury Club'	6	Stella Artois	5
Zero Gravity 'Little Wolf'	8	Heineken	5
		PBR	3

## WINE

### PLEASE ASK FOR OUR FULL MENU OF WINES BY THE BOTTLE

<b>CAVA PROA BRUT</b>	GL 10 BTL 32
Catalonia, Spain   Macabeo, Xarel-lo, Parellada LIVELY, ROUND, ELEGANT FINISH	
<b>RED SANGRIA SOL DE IBIZA</b>	GL 10 BTL 36
Spain   Tempranillo, Syrah VALENCIA ORANGE, MELON, LEMON, SPICE	
<b>LAMBRUSCO</b>	GL 11 LARGE GL 16 BTL 45
<b>FAMIGLIA CARAFOLI L'ONESTRÀ LAMBRUSCO</b> Emilia-Romagna, Italy   Lambrusco di Sorbara, Lambrusco Salamino RED APPLE, DARK CHERRY, SEMI-DRY	
<b>PINOT GRIGIO PRINCIPATO</b>	GL 10 LARGE GL 13 BTL 32
delle Venezie, Italy CRISP, FLORAL, PEACH	
<b>ALBRAÏÑO MARTIN CODAX</b>	GL 12 LARGE GL 17 BTL 44
Rías Baixas, Spain BRIGHT, CRISP, APPLE, GRAPEFRUIT, APRICOT	
<b>CHARDONNAY SYCAMORE LANE</b>	GL 10 LARGE GL 13 BTL 32
California RIPE, TROPICAL, VANILLA	
<b>CHARDONNAY HENRI PERRUSET MACON VILLAGES</b>	GL 15 LARGE GL 21 BTL 56
Burgundy, France UNOAKED, HONEYSUCKLE, MINERALITY	
<b>CHARDONNAY DAOU</b>	GL 15 LARGE GL 21 BTL 56
Paso Robles, California OAK, TROPICAL, CITRUS, SILKY	
<b>SAUVIGNON BLANC TRIBUTE</b>	GL 10 LARGE GL 13.5 BTL 34
Monterey County, California GRAPEFRUIT, PINEAPPLE, CRISP	
<b>SAUVIGNON BLANC ALLAN SCOTT</b>	GL 13 LARGE GL 18 BTL 48
Marlborough, New Zealand PASSIONFRUIT, CANDIED GINGER, GREEN TEA	
<b>RIESLING FRITZ ZIMMER</b>	GL 10 LARGE GL 13.5 BTL 34
Mosel, Germany PEACHES, BALANCED, OFF-DRY	
<b>ROSÉ MONT GRAVET</b>	GL 10 LARGE GL 13.5 BTL 34
Languedoc, France   Cinsault FRUIT FORWARD, BALANCED, SMOOTH	
<b>ROSÉ DI CASANOVA LA SPINETTA</b>	GL 13 LARGE GL 17 BTL 46
Tuscany, Italy   Sangiovese, Prugnolo Gentile FLORAL, DRY, TANGERINE, CRISP FINISH	
<b>MONTEPULCIANO D'ABRUZZO BELPOSTO</b>	GL 12 LARGE GL 16 BTL 44
Abruzzo, Italy BAKED CHERRIES, WARM SPICE, BALANCED	
<b>CABERNET SAUVIGNON ALIAS</b>	GL 10 LARGE GL 13 BTL 32
Central Coast, California BERRY AND PEPPERY AROMA, OAK AGED	
<b>CABERNET SAUVIGNON DAOU</b>	GL 15 LARGE GL 21 BTL 56
Paso Robles, California SMOKEY LEATHER, BOLD BLACK FRUIT, SUBTLE TANNINS	
<b>PINOT NOIR ELOUAN</b>	GL 12 LARGE GL 16 BTL 38
Coastal, Oregon ELEGANT, PLUM, CHERRY	
<b>PINOT NOIR TALBOTT KALI HART</b>	GL 15 LARGE GL 21 BTL 65
Monterey, California CRANBERRY, PLUM, VANILLA	
<b>MALBEC DOMAINE BOUSQUET</b>	GL 10 LARGE GL 13.5 BTL 34
Mendoza, Argentina BLACK FRUIT, SMOOTH TANNINS, LONG FINISH	