



## SOUPS

### FRENCH ONION GRATINÉE ~ CHEF'S DAILY SOUP

4. CUP 5. BOWL

## APPETIZERS

<b>SHERWOOD KETTLE CHIPS</b>	10.	<b>MARYLAND STYLE CRAB CAKE</b>	10.
FRESH FRIED POTATO CHIPS WITH MELTED BLUE CHEESE & BACON BITS. SERVED WITH A BACON-RANCH DIPPING SAUCE		PAN SEARED SIGNATURE CRAB CAKE OVER WILTED SPINACH WITH SPICY AIOLI & ROASTED RED PEPPER RELISH	
<b>DYNAMITE CALAMARI</b>	9.	<b>PEI MUSSELS</b>	12.
CRISPY CALAMARI, TOSSED WITH HOT PEPPERS, SRIRACHA CHILI VINAIGRETTE, CILANTRO & LIME		PRINCE EDWARD ISLAND MUSSELS STEWED IN A SPICY TOMATO BROTH WITH A PATISSERIE STRETCH BREAD TOAST POINT AND FRESH BASIL	
<b>JUMBO SHRIMP COCKTAIL</b>	11.		
4 JUMBO SHRIMP SERVED WITH TRADITIONAL COCKTAIL SAUCE & LEMON			

## SALADS

*Add Grilled... Portabella 4. Chicken 4. Shrimp 5. Salmon 6. Beef Tenderloin Skewer 7.*

<b>HOUSE SALAD</b>	SMALL 4. ENTRÉE 8.
A MIXTURE OF ROMAINE, ICEBERG & SPINACH WITH ENGLISH CUCUMBER AND GRAPE TOMATOES. TOSSED WITH LEMON-THYME VINAIGRETTE	
<b>ICEBERG WEDGE</b>	SMALL 4.5 ENTRÉE 8.
SERVED WITH RADISH, GRAPE TOMATOES, CRUMBLY & CREAMY BLUE CHEESE DRESSING	
<b>CLASSIC CAESAR</b>	SMALL 5. ENTRÉE 8.
ROMAINE HEARTS TOSSED IN HOMEMADE CAESAR DRESSING WITH LEMON, HOUSE CROUTONS & SHAVED ASIAGO CHEESE	
<b>SEASONAL SALAD</b>	SMALL 7. ENTRÉE 11.
ORGANIC MIXED GREENS WITH OVEN ROASTED BEETS, LIVELY RUN GOAT CHEESE AND TOASTED PISTACHIOS. FINISHED WITH A LOCAL RIESLING AND CHAMPAGNE VINAIGRETTE	
<b>SHERWOOD SALAD</b>	SMALL 9. ENTRÉE 13.
CRISP ROMAINE HEARTS TOSSED WITH CREAMY PEPPERCORN PARMESAN DRESSING, TOMATO WEDGES, ROASTED RED PEPPERS, SMOKED BACON, ASIAGO CHEESE & HOUSE CROUTONS. TOPPED WITH A MARINATED GRILLED CHICKEN BREAST	
<b>GRILLED SALMON SALAD</b>	SMALL 9. ENTRÉE 13.
ATLANTIC SALMON ON A BED OF BABY SPINACH TOSSED WITH OUR LEMON-THYME VINAIGRETTE, WITH FETA CHEESE, CRISP SMOKED BACON, HARD-BOILED EGGS, GRAPE TOMATOES & RED ONION	



## TAVERN FARE

- TAVERN BURGER** 9.5  
GRILLED FRESH GROUND BEEF (8 OZ.) WITH LETTUCE, TOMATO & RED ONION ON A SOFT CHALLAH ROLL, WITH FRENCH FRIES.
- GRILLED CHICKEN SANDWICH** 9.  
WITH LETTUCE, TOMATO, RED ONION & HERB MAYO ON A SOFT CHALLAH ROLL. SERVED WITH FRENCH FRIES
- ADD YOUR CHOICE OF: CHEDDAR, SWISS, AGED PROVOLONE, BLUE CHEESE, BACON, SAUTÉED ONION, OR, SAUTÉED MUSHROOMS, TO THE ABOVE SANDWICHES .75 FOR EACH ADDITION*
- CHARGRILLED BRATWURST** 11.  
**(LIEHS & STEIGERWALD, SYRACUSE NY)**  
SERVED WITH GERMAN POTATO SALAD & HOUSE MADE RED CABBAGE SAUERKRAUT WITH DIJON MUSTARD
- HOT TURKEY SANDWICH** 12.  
ROASTED TURKEY BREAST SERVED OPEN FACED ON GRILLED WHEAT BERRY BREAD WITH WHIPPED POTATO, HOUSE MADE GRAVY AND TRADITIONAL CRANBERRY SAUCE
- THE SHERWOOD REUBEN** 11.  
BRAISED CORNED BEEF SERVED OPEN-FACE ON PUMPERNICKEL BREAD WITH TRADITIONAL DRESSING, SAUERKRAUT & MELTED SWISS CHEESE, WITH GERMAN POTATO SALAD
- TURKEY REUBEN** 9.5  
ROASTED TURKEY SERVED OPEN-FACE ON PUMPERNICKEL BREAD WITH TRADITIONAL DRESSING, SAUERKRAUT & MELTED SWISS CHEESE, WITH GERMAN POTATO SALAD
- MARGHERITA PIZZA** 9.  
FRESH SLICED VINE RIPE TOMATOES WITH BASIL, GARLIC & OLIVE OIL, TOPPED WITH FRESH MOZZARELLA
- ROASTED TURKEY AND BACON MELT** 10.  
SLICED TURKEY BREAST WITH APPLE WOOD SMOKED BACON, MELTED SWISS CHEESE & CRANBERRY MAYONNAISE ON FRESH BAKED STRETCH BREAD. SERVED WITH SWEET POTATO FRIES
- GRILLED OPEN FACE SIRLOIN STEAK** 17.  
8 OZ. SIRLOIN STEAK SERVED WITH FRENCH FRIES & GARNISHED WITH TWO CRISPY BEER BATTERED ONION RINGS. SERVED ON GRILLED ASIAGO FLATBREAD & TOPPED WITH A GORGONZOLA BUTTER

## SHERWOOD CLASSICS

- YANKEE POT ROAST** 12.  
TENDER BRAISED BEEF SERVED WITH JULIENNE ROOT VEGETABLES, WHIPPED POTATOES AND THE SHERWOOD'S HOME STYLE GRAVY
- PECAN CRUSTED SALMON (5 OZ)** 15.  
PAN-SEARED PECAN CRUSTED ATLANTIC SALMON, SERVED WITH HOUSE RICE & SEASONAL VEGETABLE FINISHED WITH A MAPLE BEURRE BLANC
- PENNE PASTA WITH CHICKEN & ANDOUILLE SAUSAGE** 12.  
TOSSED IN A SPICY TOMATO CREAM SAUCE WITH FRESH BASIL, GARLIC, SHALLOTS & ASIAGO CHEESE
- BAKED SCROD CHRISTOPHER (5 OZ)** 16.  
FRESH ATLANTIC COD BAKED WITH A CRACKER CRUMB TOPPING. SERVED WITH HOUSE RICE, SEASONAL VEGETABLES & FINISHED WITH A LEMON BEURRE BLANC

### QUICHE OF THE DAY

OUR CHEF'S DAILY CREATION SERVED WITH ORGANIC MIXED GREENS GARNISHED WITH FRESH SLICED STRAWBERRIES & TOSSED WITH BALSAMIC VINAIGRETTE

### PIZZA OF THE DAY

OUR CHEF'S DAILY CREATION SERVED ON A FRESH BAKED ASIAGO FLATBREAD CRUST FROM THE PATISSERIE