

CHEESE & CHARCUTERIE

3 CHOICES | \$23

served w/ rustic bread | seasonal housemade jam
whole grain mustard | fresh fruit | spiced nuts

CHEESES

Clothbound Cheddar (Cow) - VT

Great Hill Blue Cheese (Cow) - MA

Humboldt Fog (Goat) - CA

MEATS

Chorizo - MA

Finocchiona - VT

Saucisson Salami - FR

SMALL PLATES

Pesto Mac & Cheese

cave aged Amish cheddar | basil pesto
crispy bread crumbs | \$13

Margherita Flatbread

E.V.O.O | fresh mozzarella | sliced tomato
fresh basil | \$11

Vegetable Flatbread

kabocha squash & goat cheese puree | brussels sprouts
balsamic onions | roasted peppers | \$13

Fried Brussels Sprouts

honey | crumbled blue cheese | whole grain mustard | \$10

Bavarian Pretzel

wholegrain mustard cheddar ale sauce | \$9

Ratatouille

grilled zucchini | squash | eggplant
cheddar | pomodoro sauce | fried basil | \$12

Chicken Quesadilla

slow roasted chicken | tomato | mozzarella | pickled
vegetables | cotija cheese | chipotle honey aioli |
\$12

Crispy Wings

Choose 1 of 3 the flavors
Korean BBQ | Soy Ginger Jalapeno | Buffalo
served w/ housemade buttermilk ranch | \$12

Empanadas

roasted chicken | blue cheese | caramelized onions
\$12

SALADS

Simple Salad

artisan greens | cherry tomato
honey dijon dressing | \$8

Kale Salad

chickpeas | peppadew peppers | parmesan cheese |
roasted pecans | ginger vinaigrette | \$11

+ Chicken Breast | \$6

+ Grilled Steak | \$11

SANDWICHES

*All sandwiches served w/ seasoned handcut fries
Substitute Simple Salad +\$1 -or- Kale Salad +\$3

Grilled Marinated Portobello

roasted red pepper | mozzarella | baby arugula
tomato | marinated portobello | garlic mayo | \$14

Crispy Chicken Wrap

creamy burrata | arugula | cherry tomatoes
basil aioli | \$15

CR Burger

house blend of sirloin, brisket & short rib
Vermont cheddar | bacon | tomato jam | \$16

BBQ Burger

house blend of sirloin, brisket & short rib
smoked cheddar | honey BBQ | crispy onions | \$16

Grilled Steak Wrap

chef's choice cut | sweet slaw
roasted garlic aioli | baby leaf arugula
caramelized onion | \$17

C/R CRAFTED COCKTAILS

The Boardwalk | 12

Empress 1908 | Luxardo Maraschino | Lemon
w: Sour Beer floater

Mull It Over | 12

Heritage Brown Sugar Bourbon | Jack Apple
Fresh Lemon | Angostura Bitters
w: Unfiltered Hard Apple Cider floater

Barbadian Rhythm | 12

Bumbu Rum | Velvet Falernum | Fresh Lime Juice

The Big Easy | 12

Straight Rye Whiskey | Angostura bitters
simple syrup
w: Absinthe spritz

French 179 | 12

Courvoisier Cognac VS | Fresh Lemon Juice
w: Sparkling Wine Floater

The Midtown | 12

Straight Rye Whiskey
w: 1757 Vermouth di Torino &
Woodford barrel-aged bitters & Luxardo cherry

Last Word | 15

Gordon's London Dry Gin | Green Chartreuse
Luxardo Maraschino Liqueur | Fresh Lime Juice

DESSERT

Fried Chocolate Brownie Sundae

vanilla ice cream | cherry au jus
whipped cream | chocolate sauce | \$9

Bacon Toffee Pecan Roasted Banana Muffin

topped w/ peanut butter frosting
& more bacon toffee | \$8