

# CADENCE



AT WHITEFACE

## STARTERS

### Whipped Feta with Warm Naan | n | \$11

Feta whipped with yogurt - pan-charred cherry tomatoes - golden raisins - macadamia nuts

### Spinach Artichoke Dip | \$11

Spinach, artichokes and red onion - tangy cheese sauce - house-made crostini

### Greens & Beans | gf | \$10

Braised escarole and garlic - creamy cannellini beans - parmesan cheese

### Chipotle Crab Cakes | \$15

With lemon-dill mayo and Louisiana-style remoulade sauce

### Tempeh "Crab" Cakes | v | gf | \$13

With lemon-dill mayo and Louisiana-style remoulade sauce

## SOUPS & SALADS

### House Salad | v | gf | \$11

Escarole, avocado, cucumbers, sweet tomatoes, red onion, croutons - zesty house dressing

### Winter Greens | v | gf | n | \$12

Escarole, apple, red onion - feta - cranberries - pecans - maple-Dijon vinaigrette

### Roasted Beet Salad | v | gf | n | \$10

Spinach, escarole, red onion - feta - sliced roasted beets - walnuts- maple-Dijon vinaigrette

### Warm Cauliflower Salad | v | gf | n | \$12

Roasted cauliflower, red onion, cardamom and cumin - chopped spinach - pistachios - maple lemon drizzle

### French Onion Soup | vo | \$10

## ENTREES

### FROM THE FARM

#### Hanger Steak | \$35

Sliced hanging tender, mushrooms and onions - roasted potatoes - vegetable medley

#### Pan-Seared Pork Chop | \$30

Frenched 12 oz. chop - skillet gnocchi - vegetable medley

#### Pan-Roasted Chicken | \$25

Airline 9 oz. breast - skillet gnocchi - vegetable medley  
(Marsala option available - sweet marsala wine sauce with mushrooms)

#### Bolognese Tagliatelle | \$25

Ragu of beef, pork, veal, stock, tomato and a splash of dairy - served on tagliatelle

#### Linguini and Meat Balls | vo | \$25

Our house-made meatballs are made from a mix of ground veal, pork and beef, blended with three different cheeses, eggs and breadcrumbs and simmered in our marinara sauce

*A vegan version of this classic dish is available for \$20*

#### Asiago Stuffed Gnocchi in Brown Butter | \$30

Gnocchi stuffed with asiago cheese sauteed with mushrooms, spinach and sweet Italian sausage and finished with a savory brown butter sauce

#### The Classic Cheeseburger | \$23

8 oz. brisket /short rib patty with Swiss cheese - LTO, ketchup, mayo - waffle fries - add bacon for \$2

### FROM THE SEA

#### Pan-Roasted Salmon | n | \$25

Pan-roasted Atlantic Salmon finished with a brown sugar bourbon reduction - pearl couscous pilaf - vegetable medley

#### Crispy Red Snapper | n | \$30

Red snapper in a cherry tomato pan sauce - pearl couscous pilaf - vegetable medley

#### Linguini Especial | \$30

Shrimp, scallops, capers and baby spinach sauteed in lemon-butter with white wine and tossed with the pasta of the day.

### FROM THE GARDEN

#### Golden Immunity Stew | v | gf | \$25

Sweet potatoes - carrots - black rice and quinoa - in a cumin and turmeric-infused broth

#### Mushroom Bourguignon | v | gf | \$20

Mushrooms - onions - carrots - leeks - vegetable stock and red wine - served over mashed potatoes

# DRINK MENU

## WINE

	Glass	Bottle
<b>Whites</b>		
Zenato Pinot Grigio, Italy	\$10	\$30
Yalumba Pinot Grigio, Australia   v	\$10	\$30
Dough Chardonnay, California	\$12	\$32
Villa Maria Sauvignon Blanc, New Zealand	\$11	\$30
<b>Rosés</b>		
Les Vignobles Gueissard, France	\$7	\$20
<b>Reds</b>		
Chasing Lions Pinot Noir	\$12	\$30
Match Book Red Gravel Cabernet Sauvignon, California	\$10	\$30
Yalumba Sanctum Cabernet Sauvignon   v Australia	\$14	\$40
No Curfew Red Wine, Petit Sirah, Sirah, Zinfindel blend, California	\$10	\$30
<b>Sparkling</b>		
Zardetto Prosecco	\$8	

## SOFT DRINKS

Coke®	\$3
Diet Coke®	\$3
Sprite®	\$3
Gingerale	\$3
Orange Fanta®	\$3
Flavored Seltzer	\$3
Lemonade	\$3

(free refills on soft drinks)

## HOT BEVERAGES

Coffee / Regular or Decaf	\$3
Black Tea	\$3
Herbal Tea (Decaffeinated)	\$3
Bailey's Irish Coffee	\$12
Kahlua Coffee	\$12

## SEASONAL SIPS

<b>Winter Mojito</b>	\$12
Captain Morgan spiced rum, lime juice, mint and soda water	
<b>Cinnamon Maple White Russian</b>	\$14
Vodka and coffee liqueur with a dash of maple syrup, cinnamon and cream	
<b>Hot Toddy</b>	\$12
Whiskey, honey and a splash of lemon	
<b>Apple Cider Mimosa</b>	\$11
Prosecco and hard apple cider	
<b>Chambord Royale</b>	\$13
Chambord raspberry liqueur, prosecco and raspberries	
<b>Apple Country Manhattan</b>	\$13
Whiskey, apple brandy and a dash of bitters	

## BEER

Frog Alley 1903 Lager   5.3% ABV   \$8 /pint
Paradox Pilsner   5.% ABV   \$8/pint
Lagunitas A Little
Sumpin' Sumpin' Ale   7.5% ABV   \$5/12 oz.
Alagash White Belgium Wheat   5.2% ABV   \$5/12 oz.
Gumball Head Three Floyds
Session Wheat Pale Ale   5.6% ABV   \$5/12 oz.
Smuttynose Old Brown Dog Ale   6.5% ABV   \$5/12 oz.
Ommegang Rare VOS Amber Ale   6.5% ABV   \$8/pint
Guinness Stout   4.1% ABV   \$7/pint
Fiddlehead IPA   6.2% ABV   \$8 /pint
Montauk Wave Chaser IPA   6.4% ABV   \$5/12 oz.
Lagunitas IPA   6.2% ABV   \$5/12 oz.
Bolton Landing Brewing Company King George
American Barley Wine   11% ABV   \$10/pint
Budweiser   5% ABV   \$4/2 oz
Brewdog Elvis AF Hoppy Grapefruit   \$6/12 oz (Non-alcoholic)

## CIDER

Graft Lost Tropic Mimosa Cider   6.9% ABV   \$7/12 oz.
Graft Moscow Mule Cider   6.9% ABV   \$7/12 oz.
Downeast Original Blend   5.1% ABV   \$6/12 oz.

## DESSERTS

<b>Apple Rosemary Cake</b>   \$13
<b>Chocolate Ganache Tart</b>   v   gf   n   \$11
<b>Cannoli</b>   n   \$9

**Fruits of the Forest Pie** | v | \$12

**Maple Pecan Pie** | n | \$12

*Make it a la mode for \$3.*

gf | gluten free

gfo | gluten free option available

v | vegan

vo | vegan option available

n | contains nuts



**CADENCE**  
**LODGE**  
 AT WHITEFACE

An 18% gratuity will be added to guest checks with six or more people.

### Our Summer Hours

Thursday - Sunday, 5pm - 9pm

Take out orders welcome as business allows. We'll do our best to accommodate you.