



CALEB'S

AMERICAN KITCHEN

BYO

SALADS

Harvest Salad 8
ingredients change daily

Goat Cheese and Arugula (GF) 8
spiced goat cheese, fresh strawberries, orange segments, toasted almonds, balsamic vinaigrette

Eggplant and Mozzarella (GF) 9
grilled eggplant, house-made mozzarella, julienne roasted peppers, roasted shallot, capers, balsamic vinegar and extra virgin olive oil

Sliced Beets (GF) 9
red and yellow beets, smoked blue cheese, pickled red onions, candied walnuts, honey mustard vinaigrette, balsamic glaze

STARTERS

New England Seafood Chowder 10
lobster and crab

Braised Short Ribs Grilled Cheese 9
pickled red onion, aged cheddar

Crab Mini Tacos (GF) 10
lump crab salad, avocado puree, hard taco shell

Maui Ahi Tuna Poke (GF) 9
raw hawaiian marinated tuna, ginger, macadamia nuts

Crispy New England Lobster Rolls 13
maine lobster salad, crispy brioche crust

All-American Cheese Plate 13
today's selection of best local, regional or american cheeses, fig preserves, vanilla bean honey, grapes, candied walnuts, flat breads

BURGERS & TACOS

Only Available Sunday - Thursday
artesian ground beef blend of short rib & brisket, fresh-cut fries, pickled green beans & onion ring (add GF roll 1.50)

substitute any beef burger for ground white turkey
C.A.K. Signature Burger 16
gruyere cheese, roasted red onion, rosemary aioli, brioche bun

Bacon Cheddar Burger 16
aged vermont cheddar, bacon marmalade, brioche bun

Bleu Burger 16
bleu cheese, balsamic onions, brioche bun

Santa Cruz Fish Taco Trio (GF) 17
seasoned wild domestic mahi mahi, soft corn tortillas, salsa fresco, southwestern slaw

FROM THE SEA

Caleb's Crab Cakes 23
NOLA remoulade, brussels sprouts, cabbage and bib lettuce slaw, crispy lace sweet potato

Sustainable Atlantic Salmon (GF) 26
grilled honey-ginger glazed, roasted vegetables, coconut sticky rice

BBQ Grilled Shrimp (GF) 25
aged cheddar grits, roasted vegetables, smoky honey drizzle

Seared Tuna (GF) 26
rare ahi tuna, coconut sticky rice, soy glazed broccoli, crispy beets

FROM THE FARM

Lancaster Chicken Breast 23
blackened free-range breast, caramelized gnocchi, bourbon cream

Veal Meatloaf 23
roasted wild mushrooms, caramelized onion, pancetta, marsala wine au jus, smashed red bliss potato

Beef Filet Medaillons 30
mashed potato croquettes, crispy onions, roasted vegetables, CAK steak sauce

Cowboy Pork Chop (GF) 27
honey bbq glaze, roasted apple jam, smashed potatoes

Lamb Shank 27
braised, fresh pappardelle, wild mushrooms rosemary cabernet a jus

Flat Iron Steak (GF) 26
smoked blue cheese crust, idaho potato wedges, roasted vegetables, CAK steak sauce

VEGETARIAN

Vegetarian "Corned Beef" (V) 23
NOLA remoulade, brussels sprouts, cabbage and bib lettuce slaw, crispy lace sweet potato (can be veganized)

Tofu (V) (GF) 19
grilled, honey-ginger glazed, soy glazed broccoli, coconut sticky rice (can be veganized)

***our soy sauce is gluten-free**

Chef de cuisine
Gregory P Messer

kitchen split appetizer- 2, kitchen split entree- 3, extra plate- free

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. For your convenience, a service charge of 20% gratuity will be added for parties of 8 or more