



# CALEB'S

AMERICAN KITCHEN

BYO

## SALADS

**Harvest** 9  
ingredients change daily

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

**Eggplant & Mozzarella** (GF) 9  
grilled eggplant, house-made mozzarella, julienne roasted peppers, roasted shallot, capers, balsamic, 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** (GF) 10  
lobster & 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** 14  
maine lobster salad, crispy brioche crust

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

*\*our soy sauce is gluten-free*

**Chef de cuisine**  
John Antonelli

## FROM THE SEA

**Caleb's Crab Cakes** 24  
NOLA remoulade, sweet potato and butternut squash hash, slaw of apple, brussels sprout and cranberries

**Sustainable Atlantic Salmon** (GF) 26  
grilled, orange-maple glazed, kale saute with almond and bacon, coconut sticky rice, rutabaga curls

**Shrimp & Scallop Gnocchi** 25  
roasted acorn squash, lobster cream sauce

## FROM THE FARM

**Lancaster Chicken Breast** (GF) 23  
french breast, apple-bourbon reduction, sweet potato and butternut squash hash, kale saute with almond and bacon

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

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

**Cowboy Pork Chop** (GF) 27  
roasted apple bourbon reduction, smashed potatoes, roasted vegetables

**Long Island Duck Breast** 29  
seared breast, crispy cauliflower, roasted vegetables, port wine demi glace

**Beef Brisket** 24  
zucchini potato pancakes, roasted vegetables, southern tomato braising jus

**Lamb Shank** 28  
braised, pappardella pasta, roasted carrots, wild mushroom, rosemary cabernet braising jus

## VEGETARIAN

**Vegetarian "Corned Beef"** (V) 23  
apple-bourbon reduction, zucchini potato pancakes, roasted vegetable, crispy onions (can be veganized)

**Tofu** (V) (GF) 20  
grilled, orange-maple glazed, slaw of apple, brussels sprout and cranberries, coconut sticky rice, rutabaga curls (vegan)

**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 6 or more