



CALEB'S

AMERICAN KITCHEN

BYO

SALADS

Harvest Salad 9
ingredients change daily

Goat Cheese and Arugula (GF) 9
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, 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, 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 14
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 26
NOLA remoulade, spiced sweet potato hash with bacon and kale, slaw of apple, brussels sprouts and cranberries

Sustainable Atlantic Salmon (GF) 27
crispy skin, honey-miso glazed, braised bok choy, macadamia nuts, coconut sticky rice

Gulf Coast Shrimp & Pork Belly (GF) 26
aged cheddar and herb grits, collard greens

FROM THE FARM

Lancaster Chicken Thighs (GF) 23
grilled boneless thighs, stewed in tomato, olives, capers, cippolini onions, cinnamon, fingerling potato and roasted root vegetables

Veal Meatloaf 24
truffle wild mushroom gravy, smashed red bliss potatoes

Beef Filet Medallions 32
potato, bacon and smoked blue cheese croquettes, crispy onions, roasted root vegetables, CAK steak sauce

Boneless Short Ribs 30
beer braised, celery root and sweet potato pancakes, pork belly braised collard greens, shaved parsnips

Cowboy Pork Chop (GF) 28
roasted apple bourbon reduction, sweet potato, bacon, black eyed peas succotash

Long Island Duck Leg (GF) 29
confit leg, wild boar and cranberry sausage, port wine demi glace, roasted root vegetables, smashed red bliss, pickled cranberries

VEGETARIAN

Wild Mushroom Stroganoff (Vegan)(GF) 25
varietal mushrooms stewed in oat milk and rice flour, sweet potato noodles, shaved parsnips

Tofu (GF) (Vegetarian) (can be veganized) 21
grilled, honey-miso glazed, braised bok choy, macadamia nuts, coconut sticky rice

**our soy sauce is gluten-free*

Chef de cuisine Lisa Fredricks

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