

Welcome to the Quarter Moon Café. Whether this is your first time dining with us, or your fiftieth, we want you to feel as comfortable as if you were at home. If there is anything we can do to make your time here more enjoyable, please let us know.

Sometimes we use unusual ingredients. If you have questions, don't be bashful. If you aren't sure if you will like a sauce, ask for a sample. Most of our food is cooked to order, and therefore can be tailored to meet dietary needs and allergies. Enjoy.

HOUSE COCKTAILS

- Quarter Moon Martini Ketel One vodka, dry and dirty. \$7.5
- Shochu and Grapefruit Fresh squeezed grapefruit juice with shochu, a Japanese liquor distilled from barley. \$5
- Mosquito Anejo tequila with muddled mint and fresh squeezed grapefruit juice. \$9
- Ginger Cosmopolitan Homemade ginger infused vodka, lime juice, triple sec, and cranberry juice. \$7.5
- Lychee and Rain Martini Organic vodka with lychee juice. \$7.5
- Sauza Gold Margarita House squeezed fresh sour mix, a touch of OJ, and triple sec. \$6.5
- Sex at the Quarter Moon Homemade ginger infused vodka, fresh OJ, peach schnapps, and cranberry. \$7.5
- Chocolate Martini Stoli vanil and creme de cocoa. \$7.5
- Sangria Pitchers Red Wine: Bacardi Rum, peach schnapps, fresh fruit, and cranberry juice. \$19.5
White Wine: Bacardi Rum, peach schnapps, fresh fruit, and grapefruit juice. \$19.5

ROSE WINE

- Charles & Charles [Syrah] (Columbia Valley, Washington) \$6.5

WHITE WINE

- Red Tail Ridge, Barrel Fermented Chardonnay 2008 (Finger Lakes, New York) \$7.5
- Ravines, Dry Riesling 2007 (Finger Lakes, New York) \$7
- JM Fonseca, Twin Vines, Vinho Verde 2008 (Portugal) \$5
- Riff, Pinot Grigio 2008 (Venezie, Italy) \$6

RED WINE

- Heron, Pinot Noir 2008 (Sonoma County, California) \$8
- Charles & Charles, Cabernet Sauvignon/Syrah 2007 (Columbia Valley, Washington) \$6.5
- Viña Gormaz, Tempranillo 2007 (Ribera del Duero, Spain) \$6
- Pellegrini Vineyards, Merlot 2005 (North Fork, New York) \$8.5



In an effort to bring you the tastiest and healthiest food, we use the freshest ingredients, organic when possible, and locally grown when available.

APPETIZERS

RAMP PIZZA. Flour tortillas filled with Tilsit cheese (Brovetto's Farm, Harpersfield) and topped with locally foraged ramps, chevre, roasted garlic, olive oil, and fleur de sel. \$9.95

SPINACH SALAD. Dressed in tahini vinaigrette with mixed vegetables. \$7.5

CHARRED STEAK TARTAR. Slope Farms' tenderloin briefly grilled and then chopped. Tossed in our dijon vinaigrette and served with capers, minced shallot and garlic crostini. \$12.5

GRILLED WILD GAME SAUSAGE. Selections change. MP

POTATO LEEK SOUP. With homemade potato chips. \$4

LUCKY DOG SALAD. Organic greens from Lucky Dog Farm, Hamden, in balsamic vinaigrette with or without crumbled Stilton. \$5

CURRY CRUSTED CALAMARI. With spicy chili dipping sauce over mixed greens. \$6.95

PANKO CRUSTED SHRIMP. With spicy chili dipping sauce on a bed of spring mix. \$9.95

TILSIT AND SWEET POTATO QUESADILLA WITH STRAWBERRY/PEACH SAUCE. Served with sour cream and spicy chili sauce (Tilsit cheese from Brovetto's Farm, Harpersfield), and greens. \$7.5

SAVE ROOM FOR DESSERT

CREME DE LA CREME. Classic vanilla creme brulee. \$6

GERMAN CHOCOLATE MOUSSE CAKE. With chocolate sauce and raspberry sorbet. \$7.5

STRAWBERRY BUTTERMILK PANNA COTTA. With balsamic roasted strawberries. \$6.5

DARK CHOCOLATE PANNA COTTA. With toasted hazlenut and macerate cherries. \$6.5

BANANA BREAD PUDDING. With caramel sauce and butterscotch creme anglais. \$7.5

HOMEMADE ICE CREAM AND SORBET. \$4.5

DESSERT COCKTAILS...

ESPRESSO MARTINI. Van Gogh Double Espresso Vodka and Coffee Bailey's. \$8.5

RASPBERRY TRUFFLE MARTINI. Hangar One Raspberry Vodka, Chambord, Godiva, and a touch of cream. \$8.5

Please, cash or credit card. Thank you.

Flowers provided by Sunny Dale Florist.

Gratuities of 20% may be added to parties of six or more. Thank you.

Eggs, seafood, and meat are potentially dangerous if eaten raw or undercooked — but probably taste better.



ENTREES

12 OUNCE HERITAGE BREED PORTERHOUSE PORK CHOP. All natural chop is pan seared and served with our honey/dijon apple sauce, bacon/dijon mashed potatoes and vegetables. \$19.5

WILD CAUGHT FISH OF THE DAY. Market Price.

CHICKEN ALFREDO. Homemade fettucini in rich alfredo sauce with a grilled chicken breast. \$17.95

SHRIMP SCAMPI. White wine, a bit of sriracha, and plenty of roasted garlic. Tossed at the end with diced manouri cheese — a mild Greek cheese made from goat and sheep milk. \$19.95

PESTO PASTA. Our homemade fettucini tossed in basil/walnut pesto with white beans, sundried tomatoes, and artichoke hearts. Topped with Regianno parmesan. \$17.95

LEMON CAPER CHICKEN. Grilled chicken breast over homemade fettucini tossed in a lemon caper sauce with vegetables and Reggiano parmesan. \$17.95

SPICY MARINARA PASTA. Homemade chipotle marinara tossed in homemade feettucini with olives, mushrooms, caramelized onion, and roasted peppers. Topped with Tilsit cheese. \$17.95

CHOPPED STEAK

Our chopped steak comes from Steven Flemming of R. Flemming and Son Farm and Marty Foster of Brook Lane Farm. Both farms raise grass fed and grass finished beef and both are located in Delhi.

Here are a couple of our house favorites. But, if you don't see a combination that you like, build your own! All chopped steaks are available in either 8oz or 12oz [ADD \$3 TO SUPERSIZE YOUR BURGER] and come on a brioche bun with house cut fries.

GRILLED BURGER. Nothing beats simplicity. Nothing to mask the true flavor of all-natural chopped steak and flame. Served with lettuce, tomato, and onion. \$10

QUARTER MOON BURGER. Chopped steak stuffed with our homemade chorizo and topped with roasted red pepper, caramelized onion, Stilton, and srirachi sauce. \$12.5

BACON MUSHROOM CHEESE BURGER. Two strips of bacon, sauteed mushrooms, and blue cheese. \$12.5

BREAKFAST BURGER. Topped with bacon and a fried egg. \$12.5

SPICY CHIPOTLE BURGER. Chipotle puree spread on the bun, burger topped with avocado and pepperjack. \$11

CHICKEN FINGER BURGER. Why not add some crispy-fried goodness to your burger. A golden housemade chicken finger tops your burger with honey/dijon spread on the bun. \$11

HEARTSTOPPER. Not for the faint of heart. An 8 oz burger and an 8 oz chorizo patty, topped with bacon, two fried eggs, two chicken fingers, pepperjack, and cheddar cheese. A nice slathering of chili mayo on the bun! \$19

CHORIZO BURGER. Our homemade chorizo patty, grilled. With spicy chili mayo, roasted red pepper, and caramelized onion. \$11

ADD ONS. BUILD YOUR OWN ITEMS.

CHEDDAR 50¢

CHEVRE \$1

AVOCADO 75¢

ROASTED RED PEPPER 75¢

BACON \$1.5

CHICKEN FINGER \$2

PEPPERJACK 50¢

TILSIT \$1

CARMELIZED RED ONION 50¢

STILTON \$1

EGG \$1.5

MUSHROOMS 75¢

SIDES

Creamed spinach, grilled asparagus, or carrot/cardamom puree \$5

Shiitake and oyster mushrooms \$7.5, Wild mushrooms \$12.5



STEAK

Pick your steak, either house cut fries or our famous garlic mashed potatoes, and the sauce. Sit back, enjoy your drink, loosen your belt, and enjoy! Each steak is served with our panko topped creamed spinach. If you'd like to split a steak, we'll charge you \$7 more, but give you extra potatoes and vegetables.

A word about our steaks. We are sourcing our beef as much as possible from local farms. Each steak lists the farm, breed of cattle, and type of feed. You may find that some of the entirely grass fed steaks have a firmer texture [not always] than commodity beef. You will also notice a more intense flavor. This cattle eats well and it translates to better flavor. As in wine, the terroir where cattle graze will impact on the flavor — like different vineyards, steaks from each of our farms will taste different. If you'd like to arrange to do a tasting of different steaks from different farms, please inquire.

HIGHLANDS OF GLENBURNIE, DELHI. Farmer Dan Finn has crossed Scottish Highlands with British White Park to produce some of the most tender Highland steaks that I have tasted. They are grass fed and grass finished.

T-BONE – 12 OUNCE. \$29.5

PORTERHOUSE – 14 OUNCE. \$34

BONELESS RIB EYE – 13 OUNCE. \$29.5

SHORT RIBS. Slowly braised and served tossed in pasta with mushrooms and carrots in a sauce made from the braise. Topped with a slice of boucheron cheese. \$19.95

SLOPE FARMS, MEREDITH. Farmer Ken Jaffe has used predominantly Angus cattle, with cross breeding of Scottish Highland, Hereford, and Simmental. His cattle are grass fed and grass finished. Currently we have filet mignon from Slope Farms, but hope to have more soon.

FILET MIGNON – 8 OUNCE. \$27.5

GREENANE FARMS ALL NATURAL ANGUS BEEF, MEREDITH. Greenane Farms has brought together the finest pure bred Angus cattle from across the USA, Scotland, and Canada, to the Rider Family Farm in Meredith to produce All Natural Angus Beef using sustainable farming practices. Greenane All Natural Angus Beef provides extraordinary depth of flavor, marbling, and tenderness.

NY STRIP – 9 OUNCE. \$26 18 OUNCE. \$39

SIRLOIN – 8 OUNCE. \$19.95

COMMODITY BEEF. These steaks come from a mid-west farm. Grain finished.

HANGER STEAK – 8 OUNCE. \$17.95

FLAT IRON – 8 OUNCE. \$14.95

SAUCES. ALL OF OUR SAUCES ARE HOMEMADE.

SPICY STEAK SAUCE

CARAMELIZED ONION AND BLUE CHEESE

CREAMY GREEN PEPPERCORN

CREAMY PORCINI WITH WILD MUSHROOMS [+\$10]

RED WINE, SHALLOT, AND MUSHROOM

MISO BUTTER

SURF AND TURF IT! ADD FIVE LARGE GARLIC SHRIMP FOR \$5

STEP UP THE MASH! Change your garlic mashed potatoes to either truffle mash, blue cheese mash, chipotle mash, or bacon/dijon mash for an additional \$2. Sides on their own are \$5

