

Sweet Potato and Ginger Soup with Cardamom Creme \$5

Roasted Red Bell Pepper & Grilled Eggplant Soup with Crispy Basil \$6

Baby Greens Salad with Spicy Balsamic Vinaigrette & Amish Blue Cheese \$6

Hearts of Romaine with a Classic Caesar Dressing \$6

Bronzed Red Trout Ceasar \$12

Salad of Baby Romaine with Lemon Stilton, Walnuts, and Port Wine Vinaigrette \$8

Fourth Story Greek Salad with Romaine Hearts, Spinach, Feta, Toasted Pine Nuts, Bell Peppers, Red Onion, Cucumber, Olives, and Tomatoes with Simple Vinaigrette \$9

Fourth Story Nicoise Salad with Pan Seared Albacore Tuna, Capers, Red Onions, Eggs, Roasted Bell Peppers, Olives, Haricots Verts, and Baby Red Potatoes with a Citrus Vinaigrette \$12

Fourth Story Cheese Sampler for Two \$16

British Columbia Fanny Bay Oysters on the Half Shell with a Champagne Mignonette \$9

Fourth Story Burger with Fresh Roasted Green Chilies, Smoked Vermont Cheddar, and Roasted Garlic Mayonnaise \$9 (G)

Sausalito Turkey Sandwich with Chipotle Avocado Mayonnaise, Apple Smoked Bacon, Lettuce, Tomato and Munster Cheese on Marbled Rye Bread and Served with House-made Potato Chips \$9 (P)

"Griglia Mista" Grilled Seasonal Vegetables with Sundried Tomato Polenta
Served with a 15 Year Balsamic Vinegar and Olive Oil Drizzle \$10 (G)

Roasted Butternut Squash and Vermont White Cheddar Ravioli with a Toasted Pecan Ginger Sauce \$12 (S)

Pan Roasted Half Chicken with Baby Red Potatoes, Smoked Tomato Butter and Crispy Fried Leeks \$13 (S)

Pan Seared Atlantic Salmon with Fresh Cranberries, Swiss Chard, Red Onions, and Shiitake Mushrooms, with Crispy Sweet Potato Peelings, and a Warm Toasted Walnut Vinaigrette \$14 (G)

Penne Pasta with Spinach, Prosciutto, and Ricotta Cheese \$12 (S)

Farfalle and Grilled Chicken Tossed with Sage, Brown Butter, Wild Onions, and Shaved Reggiano Parmesan Cheese \$13 (S)

Maine Lobster and Tomato Lasagne \$14 (S)

Oven Roasted Black Maine Mussels and Little Neck Clams in a Spicy Tomato Saffron Basil Sauce \$13 (S) Add Pasta for \$3

Maple Cured Virginia Ham Sandwich with Brie, Caramelized Onions, Dijon Mayonnaise on Toasted Sourdough Bread and Served with House-made Potato Chips \$10 (G)

Chef: Brian Sack

Sous Chef: Kevin Savoy