Fourth Story
RESTAURANT & BAR
Lunch, Served Monday through Saturday, 11am to 4:00pm

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 Caesar $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 Peppings, 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