

T W I G S



Shrimp Cocktail Trio

*Poached Shrimp, Bloody Mary Sauce, Yellow Tomato Gazpacho,
Lemon Sabayon, Matchstick Fritz*

12

Goat Cheese

*Panko Crusted Goat Cheese, Wilted Baby Greens, Toasted Brioche,
Blood Orange Balsamic Glaze*

8

Truffle Frites

*Inn Cut Fries, Chiffonade Basil, Grana Padano,
White Truffle Essence*

5

Classic Wings

*Marinated Wings And Drums, Crisp Celery And Carrots,
Chilled Maytag Fondue*

11

Calamari Fritti

*Seasoned Crisp Rings And Tentacles, Sweet Thai
Chili Sauce, Chiffonade Scallion, Lemon Garni*

7

Crab Cake

*Lump And Backfin Blue Crab, Charred Tomato Aioli,
Lemon Dressed Greens, Matchstick Frites*

12

Sesame Chicken

*Black And White Sesame Crust, Roasted Thai Peanut Sauce,
Sriracha, Bean Thread Noodles*

8

Mussels Rockefeller

*New Zealand Mussels, Fennel Laced Creamed Spinach,
Permod Essence, Grana Padano*

11

T W I G S



Soup Of The Day

From Traditional To Unique, But Never Ordinary

6

Chilled Soup

The Chefs Daily Whims, Ask Your Server

6.5

Bibb Salad

*Boston Butter Lettuce, Shaved Red Onion,
Dried Tomatoes, Gorgonzola Cheese,
Toasted Pine Nuts, Champagne Vinaigrette*

7.5

Add Chicken...11.5, Sirloin...13, Crab Cake...15

Caesar Salad

*Tender Romaine Hearts, Creamy Garlic Parmesan Vinaigrette,
Focaccia Croutons, Shaved Pecorino*

7

Add Chicken...11.5, Sirloin...13, Crab Cake...15

Bistro Salad

*Mixed Field Greens, Julienne Carrot, Diced Tomato,
Shaved Radish, Sliced Cucumber
Choice Of Dressing*

7

Lobster Cobb Salad

*Butter Lettuce, Maine Lobster, Tomato, Avocado, Red Onion,
Bacon, Gorgonzola, Boiled Egg,
Green Goddess Dressing*

12

Tomatoes And Mozzarella

*Vine Ripened Tomato, Sweet Balsamic Marinade,
Whole Milk Mozzarella, Garlic Brioche*

10

** Thoroughly cooking meats, poultry, seafood, shellfish or
eggs reduces the risk of foodborne illness.*

T W I G S



Twigs Burger

*8oz Angus Burger, Apple Wood Bacon, Onion Fritz,
Sharp Cheddar, Inn Cut Fries, Lemon Poppy Seed Coleslaw*

11

Fromage Grille

*Creamy French Brie, Vine Ripened Tomato, Apple Wood Bacon,
Rustica Bread, Kettle Chips*

13

Baby Back Ribs

*Cajun Brown Sugar Rub, Sweet Chipotle Barbecue Sauce
Inn Cut Fries, Lemon Poppy Seed Coleslaw*

16

Weatogue Club

*Smoked Turkey Breast, Tart Apple, Cheddar Cheese,
Crisp Bacon, Lettuce, Tomato, Honey Mustard,
Wheat Berry Toast, House Made Kettle Chips,
Lemon Poppy Coleslaw*

10

New York Sliders

*Thin Sliced Angus Sirloin, Stout Braised Onions,
Garlic Brioche, Tillamook Cheddar,
House Made Kettle Chips*

10.5

Fish And Chips

*Striped Sea Bass, New Castle Batter, Tomato Caper Remoulade,
Inn Cut Fries*

15

Cavatelli Carbonara

*Tender Ricotta Cavatelli, Garlic Alfredo, Crisp Apple
Wood Bacon, Sweet Peas, Garlic Toast*

12

Petit Sirloin Au Poivre

*Angus Sirloin, Tri Peppercorn Rub, Grain Mustard
Glace De Viande, Onion Straws*

14

T W I G S



Fish Du Jour

*Using The Freshest Ingredients From Near And Far
The Chef Presents....*

M/P

Lobster Corn Dog

*Sweet Lobster Tail, Cheddar Ale Batter,
Roasted Corn Remoulade, Kettle Chips*

17

DESSERTS

7.50

Black and White Sandwich Duo

*Chewy chocolate chip cookies and chocolate fudge ice cream
paired with double chocolate chip cashew cookies and
French vanilla ice cream served with
warm chocolate ganache for dipping.*

Cran-Apple Almond Tart

*A Tart blend of cranberries and apples over sweet almond
filling in a crisp cookie shell, topped with
vanilla almond brown betty,
served warm with toasted almond ice cream.*

Double Chocolate Satin Cake

*Smooth flourless chocolate cake crowned by chocolate mousse,
enveloped in bittersweet chocolate glaze
and white chocolate drizzle,
served in a pool of white chocolate truffle cream*

Double Decker Pumpkin Cheesecake

*A marriage of two favorites, Creamy vanilla cheesecake
topped by classic spiced pumpkin custard encased in
a graham cracker crust, over butterscotch drizzle.*

Chocolate Peanut Butter Decadence

*Incredibly moist chocolate cake layered three times
with peanut butter mousse, crunchy peanut bark,
chopped snickers pieces finished with chocolate ganache
and roasted peanuts, over chocolate and caramel sauce.*