



@therenditionroom



RENDITION ROOM

SMALL PLATES

Crusty Artisan Bread - piping hot, garlic truffle butter 6
Garlic Bread - garlic, butter, parmesan 6
Rendition Fries - lightly roasted, toasted garlic chips, truffle essence 12
Fries | shoestring or sweet potato - 10
Truffle Tater Tots - tossed in truffle oil 10
Bruschetta - grilled rustic bread, tomato, garlic, basil, goat cheese, balsamic glaze 12
Assorted Olives - imported olives, herbs, orange essence 7
Frank's Favorite Meatballs - three meatballs, spicy tomato sauce, parmesan cheese 14
Calamari & Shrimp - lightly breaded, flash fried, marinara, tartar sauce 17
Charcuterie & Cheese - two meats, two cheeses, nuts, olives 24
Fried Artichoke Hearts - flash fried, lightly breaded, parmesan, marinara 14
Mussels & Clams - mussels, clams, cherry tomato, garlic, basil, white wine broth 18
Cauliflower Steak - lightly roasted, toasted garlic chips, truffle essence 12

SOUP & SALAD

Minestrone or Soup of the Day - ask your server 6/9
House Salad - lettuce, tomato, garbanzo bean, pepperoncini 8 / 14
Caesar Chop - romaine, rosemary crouton dust, caesar-style dressing (anchovies upon request) 8 / 14
Arugula Avocado Salad - hearts of palm, tomato, toasted pecan, parmesan, evoo, fresh lemon 16
Jane's Chopped Salad - romaine lettuce, cucumbers, tomato, red onion, mushroom, kalamata olives, shredded mozzarella, sesame miso dressing 16
Warm Vegetable Salad - mixed greens, toasted pecans, warm seasonal vegetables, tomatoes, low cal miso sesame dressing 16
Fried Chicken Cobb Salad - mixed greens, tomato, blue cheese, avocado, bacon, boiled egg, red onion, crispy fried chicken breast, creamy blue/ranch dressing 18

PIZZA

(gluten free pizzas available 6)
Margherita Pizzette - extra thin crust, red sauce, mozzarella, fresh basil 12 (add pepperoni 2)
House Special - fresh tomato, garlic, caramelized onion, basil, mozzarella 14
Spinach & Artichoke Special - alfredo, spinach, artichoke, mushrooms 16 (add chicken 4)
Triple 'B' - shaved brussels, mushroom, caramelized shallots, bacon, blue cheese crumble, mozzarella, pesto, chili flakes 16

BURGERS choice of shoestring or sweet potato fries

The House Burger - brisket-short rib blend, iceberg lettuce, tomato, red onion, avocado, cheddar cheese, house aioli, potato bun 16 (make it a double 18)
All Vegan Deluxe - Beyond Meat Burger, avocado, pickles, grilled onion, vegan mayo, arugula, whole wheat bun 16
BBQ, Bacon & Blue Burger - Applewood smoked bacon, tomato, crumbled blue cheese, bbq sauce 16

SPECIALTIES

Branzino Filet - Mediterranean sea bass, almond crust, wild rice, Sicilian pesto 32
Tuscan Salmon - salmon filet, cherry tomato, asparagus, spinach, light cream sauce 34
Catch of the Day - ask your server for today's fresh selection **MP**

PRIME CUTS

Filet Migñon alla Marsala - twin petite medallions, onion, mushroom, marsala sauce, garlic mashed potato 34
Prime Top Sirloin Tagliata - sliced steak, Italian salad, shaved parmesan, balsamic drizzle 29
Double Bone Pork Chop - espresso-spiced rub, wild rice 34

ITALIAN CLASSICS

Capellini alla Checca - evoo, sweet cherry tomato, basil, garlic 17
Cacio é Pepe - black pepper, parmesan, butter, pecorino, spaghetti 18
Spaghetti & Meatballs - choice of homemade marinara or meat sauce 18
Lasagna - layered with béchamel, ricotta, beef bolognese, parmesan, mozzarella 19
Fettuccine Alfredo with Chicken - egg pasta, creamy alfredo sauce, parmesan, parsley 18
Eggplant Parmesan - lightly breaded, parmesan, mozzarella, marinara, spaghetti 19
Spinach & Ricotta Ravioli - choice of marinara, pesto, pink, or meat sauce 22
Chicken Parmesan Ravioli - choice of marinara, pesto, pink, or meat sauce 22
Chicken Parmigiana - lightly breaded, parmesan, mozzarella, marinara, spaghetti 24
Chicken Piccata - lemon, butter, capers, shallots, linguine 24

SIDES 10

Seasonal Vegetables
Broccolini
Brussel Sprouts
Sauteéd Spinach
Garlic Mashed Potatoes

PLEASE NOTE

vegan 🌱 vegetarian 🌿 gluten-free 🍷
*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
-split charge 5 / corkage fee 25
-a maximum of 2 credit cards may be used per table
-20% gratuity will be added to all parties of 6 or more



@therenditionroom



RENDITION ROOM

CRAFT COCKTAILS 16 (classics available upon request)

- Rendition Old Fashioned - bourbon, black walnut bitters, orange oil, luxardo cherry, rendition mist
- Stuck on Sunset - rye, aperol, guava nectar, pomegranate, lemon, plum bitters
- Tequila Mockingbird - mezcal, jalapeño infused plato tequila, cinnamon, vanilla, lime
- Ms. Clooney - rosemary infused tequila, kiwi, strawberry, lemon, orange bitters
- Black Magic - mezcal, overproof rum, falernum, honey, grapefruit, lime, absinthe, bitters, squid ink
- Around Midnight - blackberry infused gin, chamomile, vanilla, lemon & lime, licor 43 mist
- Meet me on Mulholland - gin, cucumber, lime, lavender bitters, egg white
- Muddy Waters - light & dark rum, all-spice dram, organic pear & guava nectar, lemon, bitters, cassis float
- Soul Driver - strawberry infused vodka, combier, scratch sour, rhubarb bitters
- Mood Indigo - vanilla & blueberry infused vodka, chateau, ginger beer, lemon
- Respect - gin, blood orange, peach, lemon, topped with champagne
- Living in Delicious Sin - cognac, yellow chartreuse, campari, sweet vermouth, lemon, orange bitters, black walnut bitters, egg white

OLD FASHIONED VARIATIONS 16

- Peel me a Grapefruit - bourbon, muscovado, grapefruit oil, cherry bark vanilla bitters
- Magic Carpet Ryed - rye, golden turmeric, orange, old fashioned bitters

BARREL AGED COCKTAILS 18

ask for tonight's specials

NON-ALCOHOLIC CRAFT COCKTAILS 10

- Day with Casey- white cranberry, guava nectar, scratch sour
- Fauxjito- lime, mint, seltzer
- Pearadisio- scratch sour, pear, seltzer
- Nectar of the Gods- watermelon, cucumber, scratch sour, lemon, seltzer
- Cloud 9- pineapple, lemon, coconut, mango

BEER 9

- Menabrea- Italian Lager - Biella, Italy, 4.8% straw colored lager with crisp, clean finish
- Allagash White- Belgian wheat - Portland, Maine, 5.2% Brewed with oats. Spiced with a special blend coriander and curacao orange peel
- Great White- Wheat Ale - 4.8% Witbier, white beer, bière blanche, simply witte is a barley/ wheat, top-fermented beer brewed mainly in Belgium and the Netherlands
- Scrimshaw- German Pilsner - Fort Brag 4.4% pale color clean smooth flavor subtle hop character and aroma, dry finished
- Purple Haze- Raspberry Lager - 4.2% crisp lager, berries add a fruity aroma, tartly sweet taste and a subtle purple color and haze
- Limelight- Boomtown IPA - 7% hoppy notes of guava, grapefruit and stone fruit

WINES BY THE GLASS & BOTTLE

- Sparkling Wine - Ferrari, Brut, Trentino, Italy N.V. (1/2 bottle) 22
- Sparkling Wine Rosé - Ferrari, Brut Rosé, Trentino, Italy N.V. (1/2 bottle) 22
- Chardonnay - Lucky Lady, CA 2017 12/45
- Chardonnay - Frank Family, "Carneros," Napa Valley, CA 2018 17/65
- Pinot Grigio - Riff,Veneto, Italy 2018 10/40
- Sauvignon Blanc - Duck Hunter, New Zealand, 2019 12/48
- Riesling - Dr. Loosen, Mosel, Germany, 2018 10/40
- Rosé - Bargemone, Provence, France 2018 14/56
- Bordeaux Blend - Chateau Argadens, Bordeaux, France 2014 16/64
- Cabernet Sauvignon - Lucky Lady, CA 2017 13/49
- Cabernet Sauvignon - Frank Family, Napa Valley, CA 2017 18/70
- Chianti - Remole, Tuscany, Italy 2017 10/40
- Malbec - Decero, Mendoza, Argentina 2017 13/52
- Pinot Noir - Lucky Lady, CA 2017 13/49
- Pinot Noir - Melville, Santa Rita Hills, CA 2015 16/64
- Red Blend - Unshackled by the Prisoner, Napa Valley, CA 2018 15/60

HOUSE INFUSED SPIRITS 14 (ask your bartender how to turn one of these into a cocktail)

- Stra-Ka - strawberry infused vodka
- Amelia - blackberry infused gin
- Angelino - plata tequila infused with coffee, vanilla, spices, demerara
- Dantes Inferno - jalapeño infused plata tequila
- Baked Bourbon - bacon, maple, vanilla infused Kentucky bourbon
- Bad Apple - apple cinnamon infused bourbon
- Rhythm & Blues - vanilla & blueberry infused vodka

DESSERTS

- Cannoli - creamy sweet mascarpone, chocolate chips, crisp shell 8
- Bomboloni- three mini donuts filled with pastry cream, rolled in sugar, chocolate sauce 8
- Chocolate Mousse - fluffy mousse, house-made cannoli cream, chocolate bits, dark cocoa 10 ®
- NY Cheesecake - mixed berries, whipped cream 10
- Tiramisu - mocha cream, lady fingers, espresso, dark chocolate 10
- Mini Flourless Chocolate Cake - cocoa powder 10
- Nocciola - chocolate sponge cake, hazelnut cream, chocolate curls 10
- Ricotta Sandwich - chocolate cream, ricotta cream, chocolate chip cookie 10

GELATO (single scoop 6 / double scoop 10 / make it an affogato- add 3)

- Dark Chocolate - Vanilla Custard - Sea Salt Caramel - Real Chocolate Chip - Blood Orange Sorbet