



DINNER

TO SHARE

- Oysters** 20 / 38
Half dozen or dozen. Apple mignonette, creamy horseradish & hot sauce
- Charcuterie** 34
Chef's selection of meats & cheeses, olives, fig jam & bistro bread
- Seafood Tower** MP
Oysters, jumbo shrimp, tuna tartare, octopus ceviche, cocktail sauce, creamy horseradish, apple mignonette & sauce marie rose
- Whipped Feta** 14
Hot honey chili crisp, walnut crumble & bistro bread

SALADS

- Caesar Salad** 16
Baby gem, anchovy & parmesan dressing, bacon lardons, parmesan & pangrattato
- Beet Waldorf Salad** 14
Roasted heirloom beets, apple butter, candied pecans, Granny Smith & blue cheese
- Village Salad** 15
Tomatoes, peppers, red onion, olives, olive oil, red wine vinegar, oregano & feta

ADD TO ANY SALAD

Chicken, 4 oz 7 · Salmon, 4 oz 11 · Jumbo shrimp, 3 13 ·
Striploin, 5 oz 22

TO BEGIN

- Soupe du Jour** 9
Chef's selection
- Arancini** 18
Smoked mozzarella, saffron tomato rice, pesto & fried garlic tomato sauce
- Fritto Misto** 27
Scallops, jumbo shrimp, calamari & lemon caper aioli
- Tuna Tartare** 28
Tuna, spicy ginger soy, avocado, sriracha & taro root chips
- Polenta Fries** 15
Roasted garlic aioli & fried garlic marinara
- Charred Mediterranean Octopus** 29
Roasted potatoes, fried garlic sauce & chimichurri
- Burrata** 23
Heirloom tomatoes, sweet & sour tomatoes, pumpkin seed oil, candied pumpkin seed crumble, balsamic glaze & bistro bread. Add prosciutto 6
- Calabrese Mussels** 24
Roasted pepper, mint, cherry tomatoes, Calabrese chilies & bistro bread
- Thai Mussels** 24
Coconut milk, Thai curry paste & bistro bread

BEACON

PASTA · MAINS · STEAKS



PASTA

Seafood Linguine 29

Scallops, jumbo shrimp, mussels, spicy garlic olive oil, tomatoes & scallions

Lamb Bolognese Pappardelle 27

Braised lamb sauce, pecorino, parsley & olive oil

Gnocchi 26

Butternut squash purée, wild mushrooms, roasted butternut squash, hazelnuts, sage brown butter & Parmigiano Reggiano

SIDES

Kimchi Fried Rice 11

Roasted Potatoes 9

Fried Garlic Broccolini 9

Spicy Bean Cassoulet 9

Fried Brussels Sprouts 9

Truffle Fries 9

BUTTER & SAUCES

Thai Curry Sauce 9

Miso Beurre Blanc 9

Rosemary Butter 9

MAINS

Beacon Burger 28

Creekstone USDA prime chuck & short rib, Gruyère, caramelized onions, lettuce, tomato & pickle

Harvest Bowl 29

Sesame scallion sticky rice, fried chickpeas, roasted butternut squash, broccolini, pickled chilies & green goddess dressing

Salmon 37

Roasted fingerling potatoes, spinach & yellow Thai curry

Branzino 38

Fried Brussels sprouts, roasted potatoes, gremolata & harissa

Roasted Chicken 33

Pork bean cassoulet, bacon lardons, chimichurri & pangrattato

Braised Korean Short Rib 54

Kimchi fried rice, soy ginger garlic

Steak & Frites 58

10 oz Wellington County striploin, rosemary butter & truffle fries

STEAKS

Served with fried garlic broccolini, roasted potatoes & rosemary butter

Creekstone Striploin 69

10 oz USDA prime

Wellington County Ribeye 78

14 oz

