



The Joint is a mondo place, where noshing is the order of the day. We love to eat, drink, spend time with old friends and meet new ones, so the inspiration for The Joint was simple.

Come to The Joint with your friends and just relax. Rather than a full meal, order several appetizers, a round of drinks and sit back and catch up on the news and the gossip.

Come to The Joint by yourself and see who shows up. At The Joint there are no strangers-just friends you haven't noshed with yet!

This is our noshing menu-some new flavors and some old favorites. Order as you will-for yourself, or for the group. Add a drink or a pitcher of margaritas and enjoy spending time relaxing.

These small plates on our menu are designed to be shared amongst your companions so please enjoy.

Black & Blue Bread- Flat bread stuffed Gorgonzola cheese, served with mesclun greens and port-balsamic reduction. \$5.95

Chimichurri Grilled Beef Satay served with Annatto rice. \$8.50

Wood Stone Roasted Chorizo wrapped day boat Scallops with Chipotle Aioli and Southwestern vegetable slaw. \$9.95

Shrimp Tacquito fire roasted pepper sauce, served with Southwestern slaw. \$8.95

Fried Plantains with Honey-Lime Aioli and confetti of fruit. \$5

Crispy Crab Rangoon served over spicy cucumber salad and sweet chili dipping sauce. \$5.95

Mediterranean lemon-caper Hummus Platter with grilled Pita. \$5

Wood Oven Roasted Clams Casino baked on the half shell with bacon, onion, peppers, topped with parmesan bread crumbs. \$8.95

Uptown Mac & Cheese Conchigliette pasta tossed with three cheese sauce, rock shrimp, sun dried tomatoes, basil, & Chorizo sausage. \$9

Yellow Tomato Gazpacho with lump crab and cilantro oil. \$4 Cup

Shiitake mushroom & pork pot-stickers served with Ponzu dipping sauce. \$7

Scallop & shrimp Ceviche served with fresh lime, avocado butter & crispy tortilla. \$8

The Joint Cheese Board with 4 imported cheeses, olive tapenade. \$12

The Joint Meat Board with 4 imported thinly sliced meats, olive tapenade and crusty tomato bruschetta. \$12

Vegetable Plate of the day - Three of our wood stone roasted vegetables served with our creamy walnut-gorgonzola polenta and rosemary aioli. \$14

Wood Oven roast Chicken Wings baked with caramelized onion, house made sausage and flat bread (10) \$7.50 and (20) \$15

Red Wine Braised Beef Short Ribs over creamy gorgonzola-walnut polenta. \$12



The Joint Tossed Salad with chick peas, tomatoes, cucumbers and lemon herb vinaigrette. \$5

Baby Iceberg Wedge Salad, Blue cheese, grilled red onion, Tomatoes, bacon bits, herb croutons and buttermilk ranch dressing. \$6

Grilled Greek-Style Mahi Mahi over baby spinach salad, marinated vegetables with a creamy Feta cheese dressing. \$12

Panzanella Salad Italian bread tossed with chopped tomato, basil, cucumber and onion, balsamic vinegar and virgin oil. \$8

Blackened Flat Iron Steak Salad blue cheese, bacon bits and roasted garlic dressing. \$12

Tuna Nicoise rare tuna with romaine hearts, capers, baby beans, olives, hard boiled egg and potato. \$12



Margarita-sliced tomato, basil and mozzarella \$8

Quattro Formaggio-topped with a blend of our 4 specialty cheeses \$9

Classico-topped with pepperoni and mozzarella cheese \$8

Mediterranean-slice tomato, pesto, olives, artichokes, roasted peppers and ricotta cheese \$10

Chicago-with our own Italian sausage and mozzarella cheese \$9

Fra Diablo-spicy peppers, salami, fresh tomato and mozzarella cheese \$9

Maui Pineapple-Parma ham, sweet onion and pineapple with mozzarella cheese \$10

Portobello-roasted sliced Portobello mushroom, spinach, mozzarella & Reggiano cheese \$10

Create your own-add any of our ingredients \$2.00 each.



Creamy Gorgonzola-Walnut Polenta \$5

Crispy butter chips \$4

Southwestern Slaw \$4

Pasta salad \$3

Wood stone roasted vegetables \$8

Sautéed Broccoli Rabe with garlic & sausage \$8



Choice of butter potato chips, vegetable slaw and sun dried tomato fassili pasta salad

Crispy Tempura Fillet of Haddock, served on toasted Ciabatta roll, lettuce & tomato with Tartar sauce. \$9.95

Teriyaki Tuna Wrap with Asian Slaw, Oriental black bean vinaigrette & dipping sauce. \$8

Grilled Kobe Beef Sliders with Wisconsin Swiss cheese, caramelized onion and pickle. \$9

Two soft Fish Tacos Citrus Slaw, Baby greens, Pico De Gallo. \$8

Grilled Chicken Caesar Pita. \$7

Grilled Vegetable and Fresh Mozzarella Panini. \$7

Classic New Orleans Muffaletta of provolone, salami, mortadella, ham with olive salad & Remoulade. \$8

Wood oven roast Beef Sandwich, Fontina cheese, arugula and horseradish Aioli. \$9

Ho-Daddy Bratwurst in beer with mustard and red cabbage sauerkraut, served in Pretzel roll. \$7

"The Boston Roll" - Chilled Crab & lobster seafood salad, served in Pretzel roll. \$8

Soft Drinks \$1.50
Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Iced Tea, Coffee

Bottled Water by Saratoga
Small \$1.95 Large \$4.95

From the Draft
Budweiser \$2.95
Coors Light \$2.95
New Castle \$4.95
Blue Moon \$4.95

Bottles
Warstiener \$3.95
Amstel Light \$3.95
Heineken \$3.95
Miller Lite \$2.95
Bud Light \$2.95
Labatts Blue \$3.95
Corona \$3.95
Becks N/A \$3.25
Grolsh \$3.95
Smithwicks \$3.95

	BTG	BTL
New World Whites		
Big Fire Pinot Gris, Oregon	\$10	\$38
Allen Scott Sauvignon Blanc, New Zealand	\$8	\$32
Mason Sauvignon Blanc, California		\$32
Saisons des Vins L'ete Viognier, California		\$39
Santa Julia Torrontes, Argentina		\$26
Crossings Chardonnay, New Zealand	\$8	\$30
Mackenzie Chardonnay, California	\$7	\$26
Mont Gras Chardonnay, Chile		\$23
Kitfox "FOXY" White Blend, California	\$7	\$26
Trevor Jones "Boots" White Blend, Australia	\$8	\$30
Longboard Vineyards Sauvignon Blanc, Napa		\$55

Old World Whites		
San Giorgio Pinot Grigio, Italy	\$7	\$26
Cht. Bonnet Blanc, Bordeaux	\$7	\$26
Nora Albarino, Spain		\$32
E. Guigal Cotes du Rhone, France		\$26
Sauvignon Rose, Loire France		\$26
Dmn. Paul Pernet Chardonnay, France		\$38
Verget du Sud Chardonnay, France	\$7	\$26
Cht. de Valmer Vouvray, Loire		\$26
Dr. Loosen Reisling, Germany	\$7	\$26
Pierre Sparr Pinot Gris, Alsace	\$9	\$34

New World Reds		
Talbott "Kali Hart" Pinot Noir, Monterey	\$10	\$38
Finca El Portillo Merlot, Argentina	\$6	\$23
St. Francis Merlot, Sonoma		\$38
Rock River Cabernet, California	\$7	\$26
Foppiano Cabernet, Russian River	\$9	\$34
Cline "Ancient Vine" Mourvedre		\$38
Hugh Hamilton "Jim Jim" Shiraz, Australia	\$7	\$26
Altos Las Hormigas Malbec, Argentina		\$26
Guenoc Claret, North Coast	\$7	\$26
Renwood "Old Vine" Zinfandel, California		\$38
Longboard Vineyards Syrah, Napa		\$65

Old World Reds		
Fuedo san Nicola Primitivo, Italy	\$10	\$38
Palacios Rioja, Spain		\$38
Borsao Garnacha, Spain	\$6	\$23
Domaine Bernard Baudry, Chinon		\$38
Lesac Cotes du Rhone "Les Baumes", Rhone		\$30
Cht. Le Gay, Bordeaux	\$7	\$26
Cht. Ollieux Romains Cuvee Alice, Corbieres		\$26

The Stash	
The Jibe Pinot Noir, Marlborough	\$40
A bigger style pinot from New Zealand, bright cherry fruit	
Dierburg Pinot Noir, Santa Maria Valley	\$75
Elegance in a bottle. Silky & smooth with a hint of smoke	
Elk Cove Pinot Noir, Willamette Valley	\$50
Burgundian Style from Oregon, Earthy and delicious	
Titus Cabernet Franc, Napa Valley	\$75
A hidden gem. Great balance of black fruits & veggies	
Summers "Adrianna's Cuvee" Cabernet, Napa	\$45
Classic Napa Cab at a stellar price	
Bremerton "Tamblyn" Blend, Langhorne Creek	\$45
A big Aussie blend of Cab, Shiraz, Malbec and Merlot	