

## Appetizers, Soups & Salads



**New England Oysters on the Half Shell**

Ginger & Watermelon Mignonette,  
House Cocktail Sauce 3.50 ea.

**Semolina Crusted Calamari**

Cherry Peppers, Tomato, Arugula-Lemon Aioli 14.5

**Pan Seared Maine & Maryland Crab Cake**

Black Bean & Roasted Corn Salad, Salsa Verde 16

**Garden Vegetable Gazpacho**

Shaved Cucumbers, Micro Cilantro 11

**Hand Chopped Steak Tartare\***

Traditional Accoutrements,  
Potato Chips, Grilled Bread 16

**Hand-Crafted Potato Gnocchi Bolognese**

Red Wine Braised Pork Shoulder and Beef Shortrib,  
Sheep's Milk Pecorino 13.5

**Baked French Onion Soup**

Slow Cooked Onions, Dry Sherry, Brandy, Thyme  
Bread Crouton, Muenster & Swiss 13

**Chick Pea & Feta Hummus**

Za'atar Spiced Cauliflower, Taro Chips, Herbed Onion Focaccia 11

**Heirloom Tomato - Burrata Caprese Salad**

Basil, Aged Balsamic, Avocado, Crispy Pancetta, EVOO 14.5

**Spinach & Frisée Salad\***

Sunny Side Egg, Bacon Lardons, Mustard Vinaigrette 13

**Chiara Salata di Casa**

Baby Greens, Oil Poached Tomatoes, Olives,  
Crispy Chick Peas, Feta, Pepperoncini, Cucumbers,  
Red Wine Oregano Vinaigrette 13

**Add to any of our salads:**

Half Pound Cheeseburger 5

Pan Seared Salmon 17    Six Grilled Shrimp and Avocado 13.5

Pan Roasted Free Range Chicken Breast 14

## Main Courses



**Cast Iron Seared Du Breton Farms Center Cut Pork Chop**

Sweet Potato & Green Onion Hash, Roasted Brussels, Apple-Bourbon BBQ Sauce 28.5

**Pan Seared Wester Ross Scottish Salmon**

Quinoa Vegetable Salad, Grilled Zucchini & Summer Squash, Lemon-Dill Yogurt 30

**Hand-Crafted Potato Gnocchi Bolognese**

Red Wine Braised Pork Shoulder, Beef Shortrib, Sheep's Milk Pecorino 27

**Grilled 14 Ounce Ribeye Steak**

Mashed Potatoes, Jumbo Asparagus, Bearnaise Butter 39.5

**Pan Roasted Free Range Chicken Breast**

Wild Mushroom Risotto, Garlic Spinach, Fig Demi 27

**Fresh Coldwater Lobster Roll**

Buttered Grilled Roll, House-made Old Bay Chips, Napa Cabbage Slaw 30

**Vegetarian or Vegan Dinner**

Chef's choice of assorted vegetables and starches from the existing menu along with featured seasonal vegetables 26

**Chicken Cutlet Parmigiana**

Fresh Basil, Mozzarella, Orecchiette Pasta, Garlicky Broccoli Rabe 26

**Half Pound All Natural Angus Beef Burger\***

Thick Cut Applewood Smoked Bacon, Grilled Red Onion, Bibb Lettuce, Aged Orange "Cheddar", Avocado Aioli,  
House Brined Pickle, Truffled Rosemary-Parm Tater Tots 18 with over medium egg - add a dollar

### Sides

Seven dollars

Truffled Rosemary-Parm Tater Tots

Wild Mushroom Risotto

Grilled Asparagus

Roasted Brussels

Garlic & Olive Oil Sautéed Spinach

Sweet Potato & Green Onion Hash

*Split Plate charge - \$4.*

**Michelle & Steve LaCount, Proprietors**

**Jeff Sullivan, Chef de Cuisine**

\*Consuming raw or undercooked foods may increase your risk of food-borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy