

Appetizers, Soups & Salads



New England Oysters on the Half Shell

Green Apple & Peppercorn Mignonette,
House Cocktail Sauce 3.50 ea.

Semolina Crusted Calamari

Cherry Peppers, Tomato, Arugula-Lemon Aioli 14.5

Steamed PEI Mussels

Tomato Broth, Fresh Basil, Shaved Fennel, Grilled Bread
Blistered Ward's Farm Baby Confetti Tomatoes 14

Grilled Lamb Lollichop

Chick Pea, Green Bean & Olive Salad
Honey-Lemon Yogurt, Harissa Oil 16 ea.

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

Baby Beet & Farro Salad

Kale, Arugula, Crumbled Bleu Cheese,
Toasted Pepitas, Apple Maple Dressing 13

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 Scallops 19 Six Grilled Shrimp and Avocado 13.5
Pan Roasted Free Range Statler 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 Maine Sea Scallops

Caramelized Shallot, Bacon & Tomato Jam, Succotash of Local Corn, Fingerlings, Edamame and Red Bell Peppers 32

Hand-Crafted Potato Gnocchi Bolognese

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

Grilled Center Cut NY Sirloin Steak

Mashed Potatoes, Sautéed Baby Spinach, Béarnaise Butter 39.5

Chicken Cutlet Parmigiana

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

Pan Roasted New England Cod Loin

Baby Clams, Mussels, Chorizo, Baby Kale, Fingerlings, Shellfish & Saffron Tomato Brodo 30

Vegetarian or Vegan Dinner

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

Plum & Ginger Glazed Long Island Duck Breast

Sautéed Spaetzle with Pistachio Cream, Sweet Butternut Purée, 30

Half Pound All Natural Angus Beef Burger*

Thick Cut Applewood Smoked Bacon, Grilled Red Onion, Bibb Lettuce, Aged Orange "Cheddah", 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
Garlicky Broccoli Rabe
Sweet Butternut Purée

Roasted Brussels
Sautéed Baby 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