



APPETIZERS & SALADS

New England Oysters on the Half Shell

Watermelon Mignonette

House Cocktail Sauce 3.5 ea.

Roasted Oysters with Manchego & Chorizo 4.5 ea.

Semolina Crusted Calamari

Cherry Peppers, Tomato, Arugula-Lemon Aioli 16

Baked French Onion Soup

Slow Cooked Onions, Dry Sherry, Brandy,

Thyme, Bread Crouton, Muenster & Swiss 15

Grilled Lamb Lolichop

Chick Pea & Green Bean Salad,

Cucumber Mint Yogurt 20

Heirloom Tomato & Burrata Salad

Arugula Pesto, Sourdough, Pancetta 17

Half Dozen Mango Jalapeño Glazed Chicken Wings

Napa Cabbage, Bell Pepper, Cilantro Vinaigrette 15

Hummus, Green Spread & Parm Crisps Platter

Chick Pea & Feta Hummus, Cucumber Batons,

Spinach, Arugula & Basil Spread, Taro Chips 13

Grilled Spanish Octopus

Chorizo, Fingerling Potatoes, Arugula, Romesco 17

Artisan Romaine Caesar Salad

House-made Caesar Dressing, Reggiano Shavings,

Croutons, Olive Oil Poached Tomatoes 14

Chiara Salata di Casa

Baby Greens, Oil Poached Tomatoes, Olives,

Crispy Chick Peas, Feta, Pepperoncini,

Cucumbers, Red Wine Oregano Vinaigrette 14

Add to Any of Our Salads

Half Pound Cheese Burger 10

Pan Seared Scottish Salmon 17

Pan Roasted All Natural Statler Chicken 14

Six Grilled Shrimp & Avocado 16

MAIN COURSES

Pan Roasted Kurobuta Pork Chop

Sweet Potato Hash, Tuscan Kale,

Bourbon BBQ Sauce 32

Grilled NY Sirloin Steak

Garlic & Chive Whipped Potato,

Broccoli Rabe, Red Wine Shallot Butter 48

Vegetarian or Vegan Dinner

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

Half Pound All Natural Angus Beef Burger*

Thick Cut Applewood Smoked Bacon,

Grilled Red Onion, Bibb Lettuce, Avocado Aioli,

Aged Orange "Cheddah", House Brined Pickle,

Smoked Sea Salt & Horseradish Fries 20

add an egg for a dollar

Blackened Center Cut Swordfish

Creamed Corn, Zucchini, Fava Beans 34

Hand Crafted Potato Gnocchi Bolognese

Red Wine Braised Pork Shoulder,

Beef Shortrib, Sheep's Milk Pecorino

Appetizer 15/ Main Course 29

Pan Seared Wester Ross Scottish Salmon

Lemon Butter Sauce Basted

Asparagus & Mushrooms,

Turkish Crimson Lentils 31

Pan Roasted All Natural Statler Chicken Breast

Chef Jeff's Seasonal Preparation

Utilizing the Freshest Market Ingredients 28

Split Plate charge - \$4.

SIDES 8

Garlic & Chive Whipped Potatoes

Tuscan Kale

Broccoli Rabe

Creamed Corn

Smoked Sea Salt & Horseradish Fries

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.**