



APPETIZERS	
New England Oysters on the Half Shell Green Apple & Peppercorn Mignonette, House Cocktail Sauce	3.5 ea
Hand-Crafted Potato Gnocchi Bolognese Red Wine Braised Pork Shoulder & Beef Shortrib, Sheep's Milk Pecorino	13.5
Chick Pea & Feta Hummus Za'atar Spiced Cauliflower, Taro Chips, Herbed Onion Focaccia	11
Grilled Lamb Lollichop Sicilian Eggplant Caponata, Crumbled Feta, Spring Onion Pesto	16/ea
Beet & Farro Salad Kale, Arugula, Crumbled Bleu Cheese, Toasted Pepitas, Apple Maple Dressing	13
Add to Any of our Salads:	
Half Pound Cheese Burger	8
Pan Seared Salmon	16
Six Grilled Shrimp & Avocado	13.5
Pan Roasted Free Range Statler Chicken Breast	14
Semolina Crusted Calamari Cherry Peppers, Tomato, Arugula-Lemon Aioli	15
Baked French Onion Soup Slow Cooked Onions, Dry Sherry, Brandy, Thyme, Bread Crouton, Muenster & Swiss	13
Half Dozen Tuscan Roasted Garlic- Parmesan Rosemary Chicken Wings	11
Spanish Grilled Octopus Salad Fennel, Frisée, Castelvetrano Olives, Orange Supremes, Radish, Sea Salt	13
Chiara Salata di Casa Baby Greens, Oil Poached Tomatoes, Olives, Crispy Chick Peas, Feta, Pepperoncini, Cucumbers, Red Wine Oregano Vinaigrette	13

SIDES
7

Most of our vegetables and starches are available as side orders
Please inquire with your server

Michelle & Steve LaCount, Proprietors
Jeff Sullivan, Chef de Cuisine

*Consuming Raw or under cooked 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.

Main Courses	
Cast Iron Seared Kurobuta Pork Porterhouse Chop Glazed Turnips, Sweet Potato, Green Onion Hash, Maple Jack Syrup Mustard Greens, Mustard au Jus	29
Pan Roasted Line Caught Swordfish Almond Romesco, Braised Crimson Lentils, Sautéed Baby Kale	31
Hand Crafted Potato Gnocchi Bolognese Red Wine Braised Pork Shoulder, Beef Shortrib, Sheep's Milk Pecorino	27
Grilled 14 oz Boneless Ribeye Steak Red Wine Shallot Butter, Grilled Asparagus, Roasted Garlic Mashed Potatoes	40
Chicken Cutlet Parmigiana Fresh Basil, Mozzarella, Orecchiette Pasta, Garlicky Broccoli Rabe	26
Pan Seared Scottish Salmon Filet Moroccan Spiced Cauliflower Cream, Spring Green Peas, Sauce Harissa	29
Roasted Herbed Free Range Statler Chicken Breast White Cheddar Grits with Creamed Leeks, Brussels Sprouts, Roasted Mushroom Demi, Crispy Prosciutto	27
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, Truffle Rosemary-Parm Tater Tots	18