

### APPETIZERS

**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

**Hand-Crafted Potato Gnocchi Bolognese**

Red Wine Braised Pork Shoulder & 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 & Avocado 13.5  
Pan Roasted Free Range Statler Chicken Breast 14

### MAIN COURSES

**Cast Iron Seared Du Breton Farms**

**Center Cut Pork Chop**

Mushroom Risotto, Swiss Chard,  
Roasted Pearl Onion Demi 28.5

**Pan Seared Maine Sea Scallops**

Parsnip Purée, Maple Roasted Brussels Sprouts,  
Local Apples & Cress Salad, Blood Orange Beurre Blanc 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,  
Bearnaise Butter 39.5

**Chicken Cutlet Parmigiana**

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

**Pan Seared Scottish Salmon Filet**

Cauliflower Cream, Roasted Broccoli & Artichoke,  
Toasted Red Quinoa, Sauce Harissa 29

**Vegetarian or Vegan Dinner**

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

**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 7**

Truffled Rosemary-Parm Tater Tots  
Garlicky Broccoli Rabe  
Baby Brussels Sprouts  
Mushroom Risotto  
Sautéed Baby Spinach

*Split Plate Charge - \$4*

### FEATURED SPECIALS

**Appetizer**

**Half Dozen Chicken Wings**  
Rosemary-Garlic Parmesan 11

**Main Course**

**Southwestern Spiced  
Pan Roasted Swordfish**  
Toasted Garlic Broccoli,  
Saffron Oil Roasted Fingerling Potatoes,  
Chimichurri Sauce 29

**DESSERT**

**Chocolate Stout Cake**  
Mocha Buttercream,  
Chocolate Cookie Crumble,  
Salted Caramel Pearl Crisps,  
Orange Mascarpone Cream 11

### HIGHLIGHTS FROM THE BAR

**WHITE WINE SPECIAL**

**2019 Decoy by Duckhorn**  
Chardonnay  
Sonoma County, CA  
\$12/gl 6 oz  
\$15.75/gl 8 oz  
\$46/BT

**RED WINE SPECIAL**

**2017 Earthquake by Michael David**  
Zinfandel  
Lodi, CA  
\$13/gl 6 oz  
\$16.5/gl 8 oz  
\$51/BT