



### 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

Baby Brussels Sprouts

Sautéed Baby Spinach

Garlicky Broccoli Rabe

Mushroom Risotto

**Split Plate Charge - \$4**

### FEATURED SPECIALS

#### APPETIZER

##### Half Dozen Chicken Wings

Rosemary-Garlic Parmesan 11

#### ENTREE

##### Grilled BBQ Tenderloin

##### Steak Tips

Mashed Potatoes, Sautéed Broccoli

Rabe & Chimichurri 28

Over Any Salad 28

#### DESSERT

##### Beignets

Fried Fritters, Confectioners Sugar,  
Apple Cider Caramel 9

##### Sticky Toffee Pudding

Toffee Sauce, Walnut-Espresso  
Crumble Brulee Bananas, Vanilla  
Bean Ice Cream 10

### HIGHLIGHTS FROM THE BAR

#### WHITE WINE SPECIAL

##### 2018 Phantom by Bogle Vineyards

Chardonnay

Clarksburg, CA

**\$13/gl 6oz**

**\$16.5/gl 8oz**

**\$49/BT**

#### RED WINE SPECIAL

##### 2016 Poggio alla Guardia

Super Tuscan

Maremma, Toscana

**\$14/gl 6 oz**

**\$17.5/gl 8 oz**

**\$54/BT**

JS 92 pts WS 90 pts

**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.