## Appetizers

**New England Oysters on the Half Shell**
Ginger-Pink Peppercorn Mignonette,
Cocktail Sauce, Horseradish 3.25 ea.

**Semolina Crusted Calamari**
Cherry Peppers, Tomato, Arugula-Lemon Aioli 14

**Roasted Eggplant & Feta Hummus**
House Pitas, Taro Chips, Charred Carrots 11

**Steamed PEI Mussels**
Leeks, Tomatoes, Fennel, Garlic, White Wine,
Grain Mustard, Tarragon Butter, Grilled Bread 15

**Grilled Lamb Lollichop**
Tabouleh, Tomato-Mint Fondue, Feta 16 ea

**Hand Chopped Steak Tartare***
House Made Chips, Grilled Baguette 15

**Hand-Crafted Potato Gnocchi Bolognese**
Red Wine Braised Pork Shoulder and Beef Shortrib,
Sheep's Milk Pecorino 13

## Soups & Salads

**Baked French Onion Soup**
Bread Crouton, Muenster & Swiss 12

**Heirloom Tomato Bisque**
Parmesan Tuile, Fresh Basil Oil 12

**Ruby Beet & Fall Lettuces Salad**
Organic Baby Greens, Savory Spiced Walnuts
Gorgonzola Dolce, Orange Supremes
Orange-Shallot Champagne Vinaigrette 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 Scottish Salmon Filet 17
Free Range Chicken Breast 14

## Main Courses

**Cast Iron Seared Du Breton Farms Center Cut Pork Chop**
Mission Figs, Balsamic Reduction, Sweet Potato & Orange Honey Ravioli,Cress Salad 28

**Pan Seared Maine Scallops**
Parsnip Purée, Roasted Brussels Sprouts, Pine Nut & Sage Brown Butter,
Cress, Apple & Kohlrabi Salad with Cider-Golden Raisin Vinegar 32

**Hand-Crafted Potato Gnocchi Bolognese**
Red Wine Braised Pork Shoulder, Beef Shortrib, Sheep's Milk Pecorino 26

**Grilled Boneless Ribeye Steak**
Truffled Potato, Leek & Parmesan Gratin, Garlic Toasted Broccolini, Red Wine-Shallot Butter 39

**Pan Roasted Free Range Chicken Breast**
Creamed Local Corn & Scallions, Wild Mushrooms, Pearl Onion Demi 27

**Pan Seared Scottish Salmon Filet**
Lemon Thyme Scented Spaghetti Squash, Beluga Lentils, Harissa, Toasted Pepitas 30

**Spice Rubbed Long Island Duck Breast**
Brandy Roasted Pears, Walnut-Arugula Pesto Farro, Braised Swiss Chard 30

**Vegetarian or Vegan Dinner**
Our Culinary Team is happy to create a dish for our vegetarian or vegan diners utilizing an array of vegetables
and starches from the existing menu along with seasonal featured vegetables. 26

**Grilled Shrimp Salad**
Avocado, Autumn Pears, Edamame, Kohlrabi, Kalamata Olives,
Sunflower Seeds, Ward's Farm Lettuces, Pear-Champagne Vinaigrette 13/25

**Half Pound All Natural Angus Beef Burger***
Thick Cut Applewood Smoked Bacon, Grilled Red Onion, Bibb Lettuce, Orange "Cheddah", Avocado Aioli,
House Brined Pickle, Rosemary-Parm Truffle Fries 18 with over medium egg - add a dollar

## Sides

Seven dollars

**Rosemary-Parmesan Truffle Fries** **Walnut-Arugula Pesto Farro**
**Creamed Corn with Scallions** **Parsnip Purée**
**Garlic Toasted Broccolini** **Roasted Brussels Sprouts** **Braised Swiss Chard**

*Split Plate charge - $4.*

**Michelle & Steve LaCount, Proprietors**

**Patrick Hansen, Chef de Cuisine** **Jeff Sullivan, Sous Chef**

*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