

Appetizers



New England Oysters on the Half Shell

Ginger-Pink Peppercorn Mignonette,
Cocktail Sauce, Horseradish 3.25 ea.

Hand-Crafted Potato Gnocchi Bolognese

Red Wine Braised Pork Shoulder and Beef Shortrib,
Sheep's Milk Pecorino 13

Maine Crab & Lobster Cake

Marinated Cucumbers, Scallion Sour Cream 16

Steamed PEI Mussels

Leeks, Fennel, Garlic, White Wine, Mustard,
Tarragon Butter, Grilled Bread 15

Hand Chopped Steak Tartare*

House Made Chips, Grilled Baguette 15

Charred Marinated Lamb "Lollichop"

Quinoa Tabbouleh, Grape Tomatoes, Cucumber,
Mint, Feta, Red Onion, Olives, Tzatziki 15 ea.

Soups, Small Plates and Salads



Baked French Onion Soup

Bread Crouton, Muenster & Swiss 12

Roasted Eggplant & Feta Hummus

House Baked Pitas, Crispy Taro Chips, Charred Carrots 11

Semolina Crusted Calamari

Cherry Peppers, Tomato, Arugula-Lemon Aioli 14

Fresh Strawberry and Chèvre Salad

Spring Butter Lettuce Mix, Fresh Strawberries, Toasted Almonds
Local Goat Cheese, Strawberry-Basil & White Balsamic 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, Crumbled Feta, Pepperoncini,
Cucumber and Red Wine & Oregano Vinaigrette 13

Add to any of our salads:

Half Pound Cheeseburger 5 Chicken Breast 14 Salmon Filet 17

Main Courses



Cast Iron Seared Du Breton Farms Center Cut Pork Chop

Peach & Bourbon Demi, Pork Belly Risotto, Braised Greens 28

Pan Seared Maine Scallops

Rock Shrimp & Saffron Risotto, Asparagus, Orange Beurre Blanc, Basil-Parsley Pistou 32

Hand-Crafted Potato Gnocchi Bolognese

Red Wine Braised Pork Shoulder and Beef Shortrib, Sheep's Milk Pecorino 26

Grilled Twelve Ounce Boneless Ribeye Steak

Truffle-Parm Potato Croquettes, Bacon Creamed Spinach
House Made "569" Steak Sauce 40

Herb Crusted Free Range Chicken Breast

EVOO Mashed Potatoes, Mushroom, Pearl Onion & Pinot Noir Reduction, Roasted Baby Carrots 27

Pan Seared Scottish Salmon Filet

Corn, Bell Pepper & Asparagus Succotash, Fines Herbs, Heirloom Potatoes, Smoked Tomato-Jalapeño Butter 30

Spice Rubbed Long Island Duck Breast

Apricot Glaze, Sautéed Sweet & Sour Red Cabbage, Garnet Yam, Scallion & Ginger Wonton 30

Vegetarian or Vegan Dinner

Our Culinary Team will create a dish for our vegetarian or vegan diners. Chef prefers to create vegetarian and vegan dishes utilizing the freshest seasonal vegetables received daily in addition to existing menu items 26

Grilled Shrimp Salad

Avocado, Edamame, Pickled Cauliflower Fleurettes, Kalamata Olives,
Orange Sections, Flax Seed, Farm Lettuces, Orange-White Balsamic 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, Smoked Sea Salt & Horseradish Fries 18 with over medium egg - add a dollar

Sides

Seven dollars

Smoked Sea Salt & Horseradish Fries

Sweet & Sour Braised Red Cabbage

Pencil Asparagus Quinoa Tabbouleh Salad EVOO Mashed Potatoes

Split Plate charge - \$4.

Steve LaCount, Chef/Owner 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