

## Appetizers



### New England Oysters on the Half Shell

Cantaloupe-Pink Peppercorn Mignonette,  
Cocktail Sauce, Horseradish 3.00 ea

### Hand-Crafted Potato Gnocchi Bolognese

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

### Moroccan Spiced Butternut Squash Bisque

Spinach Tortellini, Pepitas, Crème Fraiche 11

### Steamed PEI Mussels

Whole Grain Mustard Cream, Fennel,  
Chourico, Grilled Bread 14

### Hand Chopped Steak Tartare\*

House Made Chips, Grilled Baguette 15

### Charred Marinated Lamb "Lollichop"

Quinoa Tabouleh Salad with Cucumber,  
Mint, Red Onion, Feta, Bell Pepper,  
Kalamata Olives. Tzatziki Sauce 14 ea.

## Soups, Small Plates and Salads



### Baked French Onion Soup

Muenster & Swiss 11

### Roasted Eggplant & Feta Hummus

House Baked Pitas, Crispy Taro Chips, Charred Carrots 9

### Maple-Cranberry Glazed Pork & Veal Meatballs

Apple & Fennel Slaw, Honey Toasted Chestnuts 12

### Semolina Crusted Calamari

Cherry Peppers, Tomato, Scallion, Arugula-Lemon Aioli 12

### Ruby Beet, Roasted Pears and Great Hill Bleu Cheese Salad

Savory Spiced Walnuts, Cranberry-Walnut Vinaigrette 8/13

### Spinach & Frisée Salad\*

Sunny Side Egg, Bacon Lardons, Mustard Vinaigrette 8/13

### Chiara Salata di Casa

Baby Greens, Oil Poached Tomatoes, Olives, Crispy Chick  
Peas, Crumbled Feta, Pepperoncini, Cucumber,  
Red Wine & Oregano Vinaigrette 8/13

## Main Courses



### Du Breton Farms Center Cut Pork Chop

Local Cider Glaze, Brandied Roasted Pears, Bacon Braised Greens, Sharp Cheddar Grits 27

### Pan Seared Maine Scallops

Orange Peel Beurre Blanc, Sage Buttered Spaghetti Squash, Roasted Almonds, Brussels Sprouts 32

### Hand-Crafted Potato Gnocchi Bolognese

Red Wine Braised Boar and Beef Shortrib, Sheep's Milk Pecorino 25

### Grilled NY Sirloin Steak

Roasted Tomato-Horseradish Butter, Sautéed Baby Spinach,  
Truffled Three Cheese Mac 'n Cheese 39

### Autumn Herb Crusted Free Range Chicken Breast

Wild Mushroom Risotto, Port Wine - Fig Demi, Garlicky Broccoli Rabe 26

### Pan Seared Scottish Salmon

"Red Flannel" Beet & Potato Hash, Dill Crème Fraiche Beurre Blanc,  
French Breakfast Radish and Sprouts Salad 28

### Cast Iron Rendered Long Island Duck Breast

Concord Grape Glaze, Leg Meat & Fennel Wonton, Honeyed Pumpkin & Squash Purée 30

### Grilled Shrimp Salad

Avocado, Edamame, Pickled Cauliflower Fleurettes, Kalamata Olives,  
Granny Smith Apples, Flax Seed, Agora Greens Farmed Lettuces, Apple Cider Vinaigrette 13/25

### Half Pound All Natural Angus Beef Burger\*

Hand Cut Jones Farm 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

Six dollars

Smoked Sea Salt & Horseradish Fries      Wild Mushroom Risotto  
Garlicky Broccoli Rabe      Quinoa Tabouleh Salad      Honeyed Pumpkin & Squash Purée

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