


Appetizers

Mussels & Clams GF	13
mire poix, garlic, chili flakes, cumin, white wine	
Seared Tuna GF	12
gremolata, confit tomatoes, basil	
Skirt Steak Skewer GF	15
rosemary aioli, cured thick slab bacon	
Crab Cakes	16
heirloom tomato relish, lemon aioli, basil	
Shrimp & Heirloom Tomato GF	14
garlic infused oil , avocado mousse, chefs blended greens	

Soups and Salads

Fennel & Lobster Soup GF	9
brandy cream, chives	
 Caesar Salad	11
romaine, parmesan, crostini, white anchovies, caperberry, caesar dressing	
Farm Greens GF	10
chive, dill, mushrooms, parmesan, tomato, whole grain mustard vinaigrette	
 Baby Beet Salad GF	11
Citrus, toasted pistachios, spring greens, aged balsamic, goat cheese dressing	



Indicates menu items that contains nuts, before placing your order, please inform your server if a person in your party has a food allergy.

GF = gluten free We pride ourselves in providing gluten friendly menu choices. While we strive to ensure those meals are safe for your diet, please be aware they are being prepared in an environment where gluten is present. Always notify your server of all allergies.

Spilt plate charge is \$3.00 an 18% gratuity will be added to parties of six or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness Please advise your server of all allergies; most common: tree nuts, peanuts, milk, eggs, shellfish, fish, soy & wheat.



Entrées

Ricotta Pappardelle	21
fresh peas, petit pea tendrils, creamy tomato sauce	
Grilled Salmon GF	28
cauliflower puree, shrimp, chorizo, tomato, herb oil	
Striped Bass GF	27
tomato onion compote, clams, sautéed spinach	
Seared Sea Scallops	27
toasted orzo, cured pork belly, peas, lemon jus	
Broiled New York Steak	30
marble potatoes, grilled asparagus, red wine reduction	
Rack of Lamb	30
grain mustard crust, white bean tomato stew, demi-glace	
Roasted Chicken	25
root vegetables, carrots, sage reduction	
Grilled Pork Chop GF	27
smashed sweet potatoes, pancetta, brussel sprouts, apple cider vinaigrette	

Sides

Grilled Asparagus	8
Roasted Baby Carrots	8
Roasted Potatoes	7
Broccolini	7



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