

NIBBLES \$3

Chipotle Toffee Peanuts
Warm Spiced Olives
Chicken Liver Paté

SALAD

Caesar \$9

kale & romaine lettuces, torn garlic croutons, parmesan, Caesar dressing

GF Chopped \$10

marinated chick peas, green beans, kalamata olives, pistachios, feta cheese, creamy lemon vinaigrette

GF Buratta \$13

toasted cashews, mushroom chips, heirloom carrots, kale, pickled beets, aged balsamic dressing

VEGETABLE

GF Roasted Red Beets \$11

goat cheese, candied orange, pistachios, baby arugula, aged balsamic vinegar

GF Parmesan Baked Cauliflower \$12

hummus, pickled golden raisins, crispy chickpeas, harissa vinaigrette

GF Tamari-Balsamic Marinated Portobello's \$11

pea shoots, oven-dried tomatoes, Hook's blue cheese, toasted almonds

APPETIZER

GF Jumbo Lump Crab Chowder \$10

potatoes, onions, celery, snipped chives

Jumbo Lump Crabmeat Spring Roll \$12

asian slaw, ginger-mustard vinaigrette

Crispy Oysters \$12

country ham, creamed spinach, creole aioli

*Tuna Tartare \$14

brown onions, sriracha, avocado, garlic chips, flatbread

Hook's Blue Cheese Ravioli \$12

braised oxtail ragu, onion marmalade, parmesan, garlic bread crumb

Chicken Croquette \$10

tarragon, pecans, garlicky spinach, apple cider sauce

GF Oysters Casino \$13

white wine, onion, red pepper, garlic butter, bacon, parmesan

Baked Housemade Ricotta Cheese \$11

fresh herbs, tomato fondue, fried garlic, grilled bread

*THIS ITEM MAY BE SERVED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



INDICATES GLUTEN FREE

FISH

(GF) Wild Mushroom Crusted Rockfish \$27
*sautéed greens, fried garlic chips, parmesan risotto,
creamy tomato-rosemary sauce*

(GF) Salmon \$26
*pickled mustard seeds, bacon, fingerling potatoes, broccolini,
mustard-sriracha vinaigrette*

(GF) *Maple-Miso Chilean Sea Bass \$35
wasabi mashed potatoes, baby spinach, tamari-ginger sauce

(GF) Potato-Onion Crusted Atlantic Cod \$24
roasted garlic, broccolini, parsnip purée, saffron-mussel sauce

PASTA, GNOCCHI, RISOTTO

"Rags" \$19
*sweet Italian sausage, roasted mushrooms, red wine grapes, aleppo flakes,
garlic crumbs*

Potato Gnocchi \$20
*bolognese sauce or pomodoro sauce
parmesan, basil, garlic bread crumbs*

(GF) Wild Mushroom Risotto \$19
*shallots, parmesan, porcini, mushroom broth
with Duck Confit \$27*

Potato and Onion Ravioli \$20
warm Maine lobster sauce

MEAT

(GF) Red Wine Braised Lamb Shank \$27
sautéed greens, basil-lemon gremolata, saffron risotto

(GF) Pork "3" Ways \$26
Tamari-Ginger Pork Tenderloin
Caramel Glazed Pork Belly
Pork Confit
*-vanilla sweet potatoes, Brussel sprouts
-caramelized onions, apple cider sauce*

*Grilled Filet Mignon \$34
*garlicky broccolini, grilled onion & bacon salsa, blue cheese scalloped potatoes,
port wine sauce*

(GF) *Seared N.Y. State Duck Breast \$25
sautéed greens, goat cheese, stone-ground grits, pickled beets, saba

Braised "Creekstone Farms" Short Ribs \$25
*Vermont cheddar cheese, garlicky spinach, potato purée, San Manzano tomatoes,
garlic bread crumbs*

SIDES

(GF) Vanilla Sweet Potatoes \$7

(GF) Fingerling Potato-Bacon Hash \$7

(GF) Parsnip Purée \$7

(GF) Goat Cheese Grits \$7

Blue Cheese Scalloped Potatoes \$8

(GF) Brussel Sprouts, Caramelized Onions, Bacon, Balsamic \$8

Garlic-Herb French Fries \$7

*This item may be served undercooked. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness **(GF)** indicates Gluten-Free