

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

sautéed greens, 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

Roasted Butternut Squash Ravioli \$12

amaretti cookies, parmesan, sage

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.

GF INDICATES GLUTEN FREE

FISH

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

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

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

Ⓞ 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*

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

Potato and Onion Ravioli \$20
warm Maine lobster sauce

MEAT

Flat Iron Steak \$26
shallot-herb butter, garlic French fries
or
Ⓞ arugula-parmesan salad with lemon dressing

Ⓞ 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*

Ⓞ *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

Ⓞ Vanilla Sweet Potatoes \$7

Ⓞ Fingerling Potato-Bacon Hash \$7

Ⓞ Parsnip Purée \$7

Ⓞ Goat Cheese Grits \$7

Ⓞ Blue Cheese Scalloped Potatoes \$8

Ⓞ 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 Ⓞ indicates Gluten-Free