

## NIBBLES \$3

Chipotle Toffee Peanuts  
Warm Spiced Olives  
Chicken Liver Paté

## SALAD

Ⓞ Chopped \$10

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

Burrata Cheese Salad \$13

*prosciutto, grilled zucchini, spring peas, basil, lemon dressing, crisp toast*

## VEGETABLE

Ⓞ Oven-Roasted Red Beets \$12

*candied orange, goat cheese, almond-quinoa granola, passion fruit dressing*

Ⓞ Parmesan Baked Cauliflower \$12

*hummus, pickled golden raisins, crispy chickpeas, harissa vinaigrette*

Oven Roasted Jumbo Asparagus \$11

*crispy bacon-blue cheese deviled egg, mushroom salsa, romesco sauce*

## APPETIZER

Ⓞ 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*

Potato-Onion Ravioli \$13

*warm Maine lobster sauce*

Poached Jumbo Shrimp \$13

*spicy red pepper hummus, quinoa tabbouleh, smoked paprika oil, za'atar flatbread*

Ⓞ Oysters Casino \$13

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

Short Rib Quesadilla \$12

*chihuahua cheese, salsa fresca, chipotle crema*

Ⓞ Tamari-Caramel "Berkshire" Pork Belly \$12

*braised greens, vanilla sweet potatoes*

Ⓞ Grilled "Lollipop" Lamb Chops \$15

*baby arugula, roasted tomatoes, goat cheese crema*

Ⓞ Mama's Meatballs \$12

*parmesan fried egg, mascarpone polenta, San Marzano tomatoes*

\*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

Ⓜ Seared "Dayboat" Scallops \$29  
*crispy corn polenta, housemade kimchi, baby arugula,  
tamari-shiitake mushroom sauce*

Ⓜ Oven-Roasted Herbed Swordfish \$25  
*asparagus, grilled potatoes, toasted garlic shrimp, puttanesca sauce*

Ⓜ \*Maple-Miso Chilean Sea Bass \$38  
*wasabi mashed potatoes, baby spinach, tamari-ginger sauce*

Mushroom Crusted "Chatham Bay" Cod \$25  
*parmesan-spring pea Basmati rice, fried parsnips, porcini sauce*

## PASTA, GNOCCHI, RISOTTO

Pasta Orecchiette \$18  
*smoked chicken breast, roasted red peppers, cherry tomatoes, basil,  
burrata, tomato-rosa sauce*

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

Ⓜ Goat Cheese Risotto Primavera \$19  
*brown onions, squash, asparagus, broccolini, peas, toasted garlic,  
San Marzano tomatoes, parmesan  
add shrimp (4) \$26*

## MEAT

Ⓜ Grilled "Creekstone Farm" Skirt Steak \$27  
*black bean purée, fried plantains, Basmati rice, chimichurri sauce*

Veal Romano \$26  
*prosciutto, fried eggplant, spring peas, provolone cheese, marsala-mushroom sauce*

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

Ⓜ Lamb Paillards \$25  
*lamb belly risotto, broccolini, mushroom sauce*

Ⓜ BBQ Braised Short Ribs \$26  
*mascarpone polenta, spicy savory cabbage coleslaw, heirloom carrots*

## SIDES

Ⓜ Vanilla Sweet Potatoes \$7

Ⓜ Blue Cheese Scalloped Potatoes \$8

Garlic-Herb French Fries \$7

Crispy Corn Polenta with parmesan and tomato \$7

Ⓜ Grilled Broccolini with toasted garlic

Ⓜ Black Bean Purée with queso blanco

Ⓜ Potato Purée \$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