

Flatbreads

MUSHROOM & ASPARAGUS FLATBREAD

gruyere cheese, king oyster mushroom, roasted shallot, truffle vinaigrette 16

CHORIZO & GOAT CHEESE FLATBREAD

House made chorizo, goat cheese, piquillo pepper, radish, fresno chili pepper 16

THREE CHEESE FLATBREAD

fresh mozzarella, pecorino tuscano, monterey jack 16

PEI MUSSEL & CLAM FLATBREAD

Garlic cream, potato, crushed tomato, pickled banana peppers, toasted chili 16

Additions & Sides

GRILLED STEAK 7

FRENCH FRIES OR SWEET POTATO FRIES 4

ASPARAGUS 5

BRUSSEL SPROUTS 5

CUCUMBER RED ONION SALAD 4

CHICKEN BREAST 5

AHI TUNA 6

GRILLED SALMON 6

SWEET POTATO FRIES 4

GRILLED SHRIMP 7

Beginners

GOAT CHEESE RAVIOLI

Saffron-toasted chili sauce, cherry tomato confit, asparagus 15

TUNA TARTARE TACO

Corn tortilla, avocado, sesame, soy sauce, marinated cucumbers, pickled jalapeño, and fresno chili 13

BACON WRAPPED DATES

Medjool dates, goat cheese, red pepper sauce 10

CHICKPEA CREPE

chickpea crepe, roasted cauliflower, spinach, harissa, brown lentils, oven roasted tomato, cucumber salad 15

LAMB MEATBALLS

Eggplant puree, tomato, olive & pepper conserve 13

FRIED CHICKEN

Spicy honey mustard, pickled vegetables, white BBQ sauce 15

STUFFED EGGPLANT

Olive, roasted pepper, garlic confit, roasted tomato, caramelized onion, caper vinaigrette 15

SESAME CRUSTED TUNA

Pickled watermelon, radish, cucumber, and sesame-chili dressing 16

STEAMED PEI MUSSELS

Smoked ham hock, local apples, thyme, jalepeño, house made crème fraîche 17

SEARED SCALLOPS

Sweet corn risotto, black truffle and celery-sweet onion slaw 18

Mains

GRILLED WHOLE FISH

Pickled vegetables, remoulade, smoked paprika aioli

NEW YORK STRIP STEAK

Blistered vine tomatos, pickled pearl onion & sweet peppers, roquefort 30

ROASTED CHILEAN SEA BASS

Pepper crust, clam and mussel broth, leeks, potato, carrot 28

MILK BRAISED SHORT RIBS

Ricotta cheese, spring peas, shaved asparagus, and green peppercorn 24

MARKET STEAK

Ask server for daily preparation

Snacks

BEEF JERKY 5

OLIVES 5

PICKLED VEGETABLES 5

ROASTED MIXED NUTS 5

SMOKED TROUT RILLETTES 6

PEPPER & HONEY GLAZED PORK SKEWER 7

Burgers

TURKEY BURGER

organic turkey, brie, cranberry mostarda, spinach, whole wheat bun 14

LOBSTER ROLL

maine lobster salad, red onion, celery, lemon, lettuce, aioli, new england hot dog bun 18

BISON BURGER

grass fed bison, pickled raspberries, onion, avocado, bacon, monterey jack, brioche bun 16

Salads & Soup

LOBSTER BISQUE 10

HEIRLOOM TOMATO SALAD

Fresh mozzarella, red onion, extra Virgin olive oil, sea salt 12

TUSCAN KALE SALAD

walnuts, pickled blackberries, ricotta salatta, shallot vinaigrette 9

GRILLED PEACH & CRISPY PROSCIUTTO

Baby arugla, pickled Fresno chili, fresh farm cheese, and saba 12

CANDIED CARROT & SPINACH SALAD

Crispy pork belly, candied carrots, farm egg, parmesan cheese, toasted pumpkin seed dressing

11

CREAMY WILD RICE SOUP

Smoked chicken, winter vegetables, buttermilk biscuit 8

GRILLED OCTOPUS SALAD

Spanish octopus, mache, red potatoes, marinated vegetables, olives, smoked paprika and sea salt 15

Sides

FRENCH FRIES OR SWEET POTATO FRIES 4

ASPARAGUS 5

BRUSSEL SPROUTS 5

CUCUMBER RED ONION SALAD 4

Raw Bar & Charcuterie

COLD SEAFOOD PLATTER

6 oysters, 6 shrimp, 6 crab legs, lobster, cocktail sauce and mignonette 49

CHEESE PLATE

Ask server for daily selection. Served with roasted nuts, seasonal garnish 18

CHARCUTERIE BOARD

Daily selection of three cured meats, pickled beets, whole grain mustard, toasted baguette, marinated olives 18

OYSTERS

Lemon, cocktail sauce, mignonette 16 | 28