

FIRST COURSE

NEW ENGLAND CLAM CHOWDER ... 7

FARMER'S GREENS... 7

sea salt, balsamic vinegar, extra virgin olive oil

TUNA TARTAR*... 15

ponzu, sesame and seaweed tuile, pickled cucumber

WILD MUSHROOMS STRUDEL...12

white truffle oil, pecorino cheese

CHOPPED ROMAINE HEARTS... 7

caesar dressing, shaved parmesan

GOAT CHEESE SALAD...12

baby green, basil ,tomato, grainy mustard dressing

JUMBO SHRIMP...14

white wine lemon sauce, grilled foccacia

MAIN COURSE

CRISPY SKIN DUCK BREAST*... 24

chicory, pickled bing cherries, port cherry reduction

GRILLED SIRLOIN STEAK*... 30

haricot vert, potato puree, shallot demi glaze

AMISH FARM CHICKEN... 19

pan roasted chicken, grilled mascarpone grits, toasted almonds, baby spinach, natural jus

FISH OF THE DAY ... MARKET PRICE

celery root puree, asparagus, meyer lemon beurre blanc

JUMBO SEA SCALLOP*...25

pan roasted scallop, truffled potato puree, baby spinach, red wine glaze

POTATO GNOCCHI ... 17

fava bean, asparagus, celery broth, pecorino romano

SURF & TURF... 36

filet mignon, jumbo garlic shrimp, asparagus, potato puree

CHATHAM BAY COD ... 19

pan seared cod, saffron couscous tabouli and shallot parsley sauce

ATLANTIC SALMON ... 22

pan seared salmon, charred watermelon, petit frise salad

SIDES

ROASTED ASPARAGUS... 8

shaved parmesan, fried quail egg

GRILLED MASCARPONE GRITS... 7

mushroom r agout.

ROASTED NEW POTATO ... 5

olives, toasted almonds, paprika butter

HARICOT VERT ... 5

golden raisins, toasted almond

* These items are cooked to order or contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food Bourne illness.

** As nuts are used in our kitchen, dishes may contain nut traces. Please inform your server of any food allergies you have.

18% SERVICE CHARGE FOR PARTIES OF 6 OR MORE