

Dinner

RAW BAR

OYSTERS* ~ \$2.50 EACH / \$25 DOZEN

LITTLE NECK CLAMS ~ \$1.75

COCKTAIL SHRIMP ~ \$2 EACH

JONAH CRAB CLAWS ~ \$3 EACH

SHELLFISH PLATTER OYSTERS (6), LITTLE NECKS (6), POACHED SHRIMP (3), CRAB CLAWS (2) ~ \$33

SMALL PLATES

STUFFED PEPPADEW PEPPERS AVOCADO MOUSSE, JICAMA SALSA ~ 6

DEVILED EGGS WITH BACON ~ 5

WARM ARTICHOKE DIP HOUSE MADE POTATO CHIPS 6

CHEESE PLATE 3 ARTISANAL CHEESES WITH ACCOMPANIMENTS ~ MARKET

CHICKEN LIVER PATE WITH ACCOMPANIMENTS ~ 7

CLAM FRITTERS TABASCO AIOLI* ~ 7

P.E.I. MUSSELS LEMON GRASS, KAFFIR LIME, COCONUT MILK ~ 12

ZATAR & CORRIANDER CRUSTED SEARED TUNA* GRAPEFRUIT, ALFONSO OLIVES, PICKLED SALSIFY, AVOCADO PURÉE ~ 12

CROQUETTES HOUSE SMOKED HAM, FONTINA CHEESE, TRUFFLED AIOLI* ~ 10

CRISPY PORK BELLY CREOLE MUSTARD, FENNEL, PEAR & CHILI SALAD ~ 10

HOG WINGS SPICY KOREAN BBQ SAUCE ~ 10

SOUP & SALAD

BABY ARUGULA SHAVED FENNEL, MANCHEGO CHEESE, LEMON HONEY THYME DRESSING ~ 9

GRILLED ROMAINE OLIVE OIL POACHED SALMON*, CHERRY TOMATOES, GARLIC CHIPS, GREEN GODDESS DRESSING ~ 12

ROASTED HEIRLOOM BEETS GREENS, SPICED WALNUTS, GOAT CHEESE, BALSAMIC VINAIGRETTE ~ 8

MESCLUN GREENS RADISHES, MEYER LEMON VINAIGRETTE ~ 6

SPRING PEA SOUP PANCETTA & PIAVE ~ 9

FRENCH ONION SOUP ~ 10

ENTREES

HAND CUT PAPPARDELLE FAVA BEANS, PANCETTA, LEEKS, ALMOND & CRÈME FRAICHE ~ 17

SPRING VEGETABLE FRITTATA WITH GOAT CHEESE ~ 14

SAUTEED GOLDEN TROUT SHRIMP, LEMON BROWN BUTTER CAPER SAUCE, ROASTED FINGERLINGS, MUSTARD GREENS ~ 19

CAST IRON CHICKEN SPRING ONION, WILD MUSHROOM CREAM SAUCE, CRISPY SPATZLE, HARICOT VERT ~ 17

GRILLED PORK CHOP* GORGONZOLA POLENTA, GRILLED BALSAMIC RADICCHIO, CHARRED GREEN TOMATO CHIMICHURI ~ 18

GRILLED FLAT IRON STEAK* HORSERADISH CRUSHED POTATOES, CREAMED SPINACH, SAUCE BORDELAISE ~ 24

FRIED CHICKEN SANDWICH CHIPOTLE AIOLI*, CHEDDAR, LETTUCE, TOMATO, HOUSE CUT FRIES ~ 12

MEXICAN HOT DOG BACON WRAPPED NATHAN'S DOG, REFRIED BEANS, AVOCADO, PINEAPPLE SALSA, CHIPOTLE AIOLI*, FRIES \$10

HOUSE VEGGIE BURGER SEASONAL VEGGIES, HOUSE KATSUP, CHEDDAR, PEPPERED BRIOCHE, HOUSE CUT FRIES ~ 10

CHEESEBURGER* HOUSE KATSUP, PEPPERED BRIOCHE, CHIFFONADE LETTUCE, JULIENNED ONION, HOUSE CUT FRIES ~ 10

SIDES

HOUSE CUT FRIES WITH AIOLI* ~ 5

GORGONZOLA POLENTA ~ 5

CREAMED SPINACH ~ 5

CRUSHED HORSERADISH POTATOES ~ 5

**These items are served raw or undercooked or may be cooked to your specification. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.*

Please inform your server if anyone in your party has a food allergy.

Chef SCOTT GATES

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