



MAINS

STARTERS

- French Onion Soup** \$15
short rib, gruyere, baguette
- New England Clam Chowder** \$16
smoked bacon, soda bread
- Short Rib Chorizo Eggrolls** \$18
pickled red cabbage, mustard dipping sauce
- Shrimp Cocktail** \$26
cocktail sauce, lemon
- White Bean Fritters** \$18
carrot hummus, cucumber, red onion, cherry tomato
- Charred Shrimp** \$26
red pepper pesto, toasted pine nut, stracciatella, toasted baguette
- Charcuterie and Cheese Board** \$30
prosciutto di parma, bresaola, finocchiona, wensleydale, alehouse cheddar, great hill blue, fresh fruit, pickled vegetables, mostarda, fresh honeycomb, toasted nuts, crackers

SALADS

- Baby Kale Salad** \$21
port poached pear, fried shallot, carrot, goat cheese croquette, balsamic
- Caesar Salad** \$20
red romaine, croutons, black garlic caesar dressing
- Delicata Squash Salad** \$20
arugula, candied pecan, radicchio, maple vinaigrette

add: grilled marinated chicken breast \$10, grilled sirloin* \$12, atlantic salmon * \$12, grilled jumbo shrimp \$15

We support local farmers and highlight many of their offerings on our menu. Some of our partners include Back Yard Farms, Russell Orchard, Maplebrook Farms, Foley Fish and The Chef's Garden.

20% gratuity added for parties of (6) or more

**Before placing your order, please inform your server if a person in your party has a dietary restriction or allergy. *These items contain raw or undercooked ingredients and will be cooked to your specification. Please be informed that the consumption of raw or undercooked foods may pose certain health risks.*

- Blue Crab BLT** \$28
bacon jam, lettuce, tomato, tarragon mayo, sourdough, served with housemade chips
- Osso Bucco** \$35
butternut mashed potato, roasted apples, broccoli rabe
- Mushroom Lasagna** \$32
herb ricotta, gruyere, sun-dried tomato, roasted wild mushrooms, leeks, porcini cream, basil oil
- Lobster Roll** \$35
tarragon mayo, butter brioche roll, fries
- Pan Seared Salmon** \$42
Maine lobster, creamer potatoes, chickpeas, cherry tomato, saffron butter
- Sea Bass** \$44
parsnip puree, shaved brussels sprouts, sweetie peppers, pancetta, maple beurre blanc
- Artisan Burger** \$25
bacon, gruyere, lettuce, tomato, blueberry onion jam, brioche, fries
- Steak Frites** \$44
10 oz. New York Strip, red compound butter, black pepper truffle fries
- Lemon Thyme Chicken** \$34
potato gnocchi, oyster mushroom, confit chicken, pearl onions, preserved lemon, swiss chard
- Twin Filet Mignon** \$54
mashed potatoes, haricot verts, red wine demi

SIDES

- Crispy Brussels Sprouts** \$8
orange balsamic glaze
- Garlic Spinach** \$8
crushed chili flake
- Truffle Fries** \$10
black truffle sea salt, truffle aioli, grated parmesan