



MAINS

Lobster Pappardelle	\$44
fresh Maine lobster, Madeira cream sauce, caviar	
Pan Roasted Chicken	\$40
fondant potato, black truffle veloute, peached asparagus, braised leeks	
Ora King Salmon	\$45
tomato coulis, spinach risotto, nicoise tapenade	
Rigatoni Bolognese	\$40
pancetta, ground veal and beef, braised tomato, cream, parmesan, fresh basil	
Osso Bucco	\$42
mashed potatoes, swiss chard, pickled carrot	
Wagyu Burger	\$28
gruyere, backyard farms tomato, boston lettuce, brioche bun, fries	
add pecan smoked bacon	\$6
add avocado	\$6
Grilled Prime Ribeye	\$65
mashed potatoes, asparagus, beef jus, mustard compound butter	
Potato Gnocchi	\$38
sweet potato coulis, lacinato kale, wild mushroom, toasted pepitas	

STARTERS

Butternut Coconut Bisque	\$14
toasted coconut flakes	
New England Clam Chowder	\$16
smoked bacon, oyster crackers	
Mushroom Flatbread	\$23
wild mushroom, truffle, ricotta, caramelized onions	
Charcuterie and Cheese Board	\$35
Fourme d'Ambert blue, gruyere, chevre croquette, saucisson sec, speck, cured duck prosciutto, candied pecan, orange marmalade, cornichons, pickled vegetables, focaccia.	
Lobster and Shrimp	\$42
olives, sweet baby peppers, capers, cherry tomato, avocado	

SALADS

Kale and Romaine Caesar Salad	\$20
fried chickenpeas, parmesan, roasted tomatoes, classic caesar dressing	
Pumpkin Squash Burrata Salad	\$22
arugula, green squash, butternut squash, puffed quinoa, toasted pepitas, maple cranberry vinaigrette	
add to any salad:	
grilled marinated chicken breast \$10,	
salmon * \$15, grilled shrimp \$15	
5oz hanger steak \$18	

SIDES

Roasted Wild Mushrooms	\$12
garlic, truffle shavings	
Truffle Fries	\$10
garlic aioli, parmesan, herbs	
Steakhouse Mashed Potatoes	\$10
butter, thyme	
Shishito Peppers	\$10
toasted sesame	
Honey Roasted Carrots	\$11

We support local farmers and highlight many of their offerings on our menu. Some of our partners include Back Yard Farms, Maplebrook Farms, and Foley Fish.

For Parties of 6 or more a 20% service charge will be included in the check, which is distributed entirely to the waitstaff performing the service.

**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.