

## STARTERS

## Chilled Watermelon Gazpacho \$14 lime crema, heirloom tomato, extra virgin olive oil

New England Clam Chowder	\$16
pecan smoked bacon, soda bread	

## Chilled Lobster and Shrimp Platter lobster tail, three cocktail shrimp, drawn butter, lemon, cocktail sauce

# Charcuterie and Cheese Board Fourme d'Ambert blue, gruyere, chevre croquette, saucisson sec, speck, cured duck prosciutto, candied pecan, kumquat and orange marmalade, cornichons,

pickled onions, sliced focaccia

SIDES		
Roasted Mushrooms garlic, truffle shavings	\$12	
Truffle Fries garlic aioli, parmesan, herbs	\$10	
Steakhouse Mashed Potatoes butter, thyme	\$10	

#### MAINS

Red Petite Romain Salad
black garlic dressing, anchovy croutons,
roasted tomatoes, parmesan cheese

Heirloom Tomato and Burrata Salad maplebrook farms burrata, basil, maldon sea salt, extra virgin olive oil

add to any salad: grilled marinated chicken breast \$10, salmon \* \$15, grilled shrimp \$15, 5oz hanger steak \$18

Wagyu Burger	\$28
gruyere, backyard farms tomato,	
boston lettuce, brioche bun, fries	
add pecan smoked bacon	\$6
add avocado	\$6

Turkey Melt \$25 spinach, gruyere, tomato, pecan wood smoked bacon, romano focaccia, fries

Rigatoni Bolognese
pancetta, ground veal and beef, braised
tomato, cream, parmesan, basil

Lobster Roll
Maine lobster, grilled summer corn,
lemon-dill aioli, brioche bun, french fries

Steak Frites \$48 10oz. hanger steak, chimichurri, frites

Pan Seared Salmon \$38 grilled corn succotash, tomato, basil, edamame, tzatziki sauce

Lemon Buccatini Carbonara \$38 snow peas, wild mushroom, parmesan, peppercorn, sunny egg

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.

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

\$.35

<sup>\*</sup>Before placing your order, please inform your server if a person in your party has a dietary restriction or allergy.

<sup>\*</sup>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.