

STARTERS

Butternut Coconut Bisque toasted coconut flakes	\$14
New England Clam Chowder pecan smoked bacon, soda bread	\$16
Lobster and Shrimp Escabeche olives, sweet baby peppers, capers, cherry tomato, avocado, crostini	\$42
Mushroom Flatbread wild mushrooms, truffle, ricotta, carameliz onions	<i>\$23</i> red

Charcuterie and Cheese Board \$35 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 \$12 garlic, truffle shavings Truffle Fries \$10 garlic aioli, parmesan, herbs Steakhouse Mashed Potatoes \$10 butter, thyme

raw or undercooked foods may pose certain health risks.

MAINS

Kale and Romaine Caesar Salad fried chickpeas, parmesan, roasted tomatoes, classic caesar dressing	\$20
Pumpkin Squash Burrata Salad arugula, green squash, butternut squash, puffed quinoa, toasted pepitas, maple cranberry vinaigrette	\$22
add to any salad: grilled marinated chicken breast \$10, salmon * \$15, grilled shrimp \$15, 5oz hanger steak \$18	
Wagyu Burger gruyere, backyard farms tomato, boston lettuce, brioche bun, fries add pecan smoked bacon add avocado	\$28 \$6 \$6
Turkey Melt spinach, gruyere, tomato, pecan wood smoked bacon, romano focaccia, fries	\$25
Rigatoni Bolognese pancetta, ground veal and beef, braised tomato, cream, parmesan, basil	\$38
Lobster Roll Maine lobster, lemon-dill aioli, brioche bun, french fries	\$59
Steak Frites 10oz. hanger steak, chimichurri, frites	\$48
Ora King Salmon tomato caper coulis, spinach risotto, nicoise tapenade	\$45
Potato Gnocchi sweet potato coulis, baby kale, wild mushrootoasted pepitas	<i>\$38</i> om,
Chicken Milanese avocado, red onions, pistou, lemon vinaigretto	<i>\$32</i> e

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