



# MAINS

Seafood Pappardelle	\$44
shrimp, crab, lobster, peas, saffron broth	
Roasted Half Chicken	\$39
mushroom ragu, smashed purple potatoes, cherry tomato	
Pan Seared Salmon	\$38
carrot cashew puree, asparagus, salmon roe beurre blanc	
Rigatoni Bolognese	\$38
pancetta, ground veal and beef, braised tomato, cream, parmesan, fresh basil	
Braised Lamb Shank	\$44
coconut edamame hummus, baby carrots, mustard demi	
Wagyu Burger	\$28
gruyere, brioche bun	
add pecan smoked bacon	\$6
add avocado	\$6
Twin Filet Mignon	\$56
mashed potatoes, burgundy demi, broccolini, panko crusted tomato	
Quinoa Cakes	\$32
coconut edamame hummus, olives, slivered red onion, capers, sweet drop peppers, Banyuls vinaigrette	

# SIDES

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

# STARTERS

White Sweet Potato Bisque	\$14
honey cornbread	
New England Clam Chowder	\$16
smoked bacon, oyster crackers	
Potato Croquette	\$16
aji amarillo aioli, fennel salad	
Crab Cake	\$18
remoulade, shishito pepper	
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, focaccia.	
Chilled Lobster and Shrimp Platter	\$42
lobster tail, three jumbo cocktail shrimp, drawn butter, lemon, cocktail sauce	

# SALADS

Red Petite Romain Salad	\$20
black garlic dressing, anchovy croutons, roasted tomatoes, parmesan cheese	
Citrus Burrata Salad	\$22
fennel, red watercress, frisee, lemon oil, grapefruit, balsamic pearl	
add to any salad:	
grilled marinated chicken breast \$10, salmon * \$15, grilled shrimp \$15, 5oz hanger steak \$18	

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

\*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.