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RESTAURANT & BAR

STARTERS

Tempura Shisito Peppers  **14**
hoisin-tamarind dipping sauce

Cheese & Charcuterie **20**
selection of local & imported cheese, cured meat, homemade pickles & jams, fresh seasonal fruit

Guacamame  **12**
avocado & edamame dip, baby carrots, lemon oil & corn tortilla chips

Chicken Wings **14**
carrot & celery sticks
your choice of jerk seasoning, teriyaki or buffalo

Kale & Mixed Greens Salad   **14**
pomegranate seeds, ricotta salata cheese, Anjou pears, cabernet vinaigrette

Crab Salad **16**
Boston lettuce, avocado, citrus segments, red onion, homemade preserved lemon dressing

Winter Beet Salad   **14**
roasted beet puree, baby spinach, toasted pistachios, goat cheese, coconut-orange vinaigrette

Caesar Salad **14**
chopped romaine lettuce, Parmesan cheese, garlic croutons, anchovy dressing

*add grilled chicken 7
add crispy skin salmon (5oz) 11*

Soup of the Day **10/12**

French Onion Soup **12**
au gratin with swiss, comte cheese & baguette



FLATBREADS

Tomato Mozzarella  **14**
basil-tomato sauce, roasted tomatoes, mozzarella & fresh basil

Fig **18**
parmesan cream, goat cheese, arugula, balsamic glaze & prosciutto

Chicken & Mushroom **16**
Mary's farm roasted chicken, talleggio cheese, basil pesto & caramelized onion

WINTER MENU

MAINS

Pan Seared Salmon  **28**
lentil ragout, Spanish blue cheese, Cipollini onions

Lobster Mac n' Cheese **28**
parmesan cream, smoked gouda, spinach, herb breadcrumbs

Braised Veal Cheeks **28**
olive oil mashed potatoes, parsnips, baby carrots, green peppercorn demi

Mary's Farm Half Chicken **26**
homemade potato-porcini gnocchi, roasted butternut squash, sage brown butter, mushroom jus

Harvest Steamed Mussels **20**
chorizo, shaved fennel, lobster broth, served with grilled baguette

Beef Fajitas **22**
skirt steak in adobo, peppers & onions, smoked chipotle salsa, guacamole, shredded cheese & cilantro on flour tortillas

Cubano Sandwich **14**
slow cooked pork, sopressata, mustard mayo, zucchini pickles & Swiss on brioche

Day After Thanksgiving Panini **14**
turkey, brie & cranberry-apple chutney on sourdough

Harvest Burger **18**
mustard aioli, Vermont cheddar, crispy onions, lettuce & tomatoes on brioche

Beyond Burger  **17**
vegan plant based patty, watercress, grilled eggplant & onion-tomato jam on brioche

*sandwiches & burgers include fries or green salad.
Upgrade to truffle tots, seasonal sautéed vegetables
or mac & cheese 8*



WEEKLY SPECIALS

Thursday: surf & turf - 4oz beef tenderloin & shrimp al ajillo, homemade steak fries, sautéed asparagus and caramelized pearl onions. 42

Friday: slow roasted 10oz prime rib, truffle dauphinoise potatoes, sautéed green beans, au jus & horseradish cream. 42

Saturday: homemade fresh pasta special with grilled foccacia. 25

Sunday: fish & chips - beer battered grouper, fries, grilled lemon, homemade tartar sauce. 24

Monday: specialty burger with small salad or fries. 20

Vegan and gluten free options available on request

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

2% culinary appreciation surcharge added to all food items. A \$4 split charge for salads/soups and entrees will be applied upon sharing menu items.

 = gluten free

 = vegetarian