

## STARTERS

- Tempura Shishito 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

# H & B A R R E S T A U R A N T

## W I N T E R M E N U

## 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