

SOUPS & SALADS

FRENCH ONION SOUP 9
gruyere gratinee

EASTERN GARDEN SALAD 8
house greens, pickled radish, fresh apple and carrot, shaved red onion, snow pea julienne, toasted almonds, miso vinaigrette

CAESAR SALAD 9
romaine, garlic crouton, parm-dijon vin

ICEBERG WEDGE 14
creamy blue cheese dressing, pancetta, fresh tomato, blue cheese crumble, fried shallot, chive

BEET & STRAWBERRY 11
arugula, fresh strawberry, goat cheese, roasted beets, balsamic, herb oil, toasted walnut

CAPRESE 12
fresh mozzarella, tomato, basil, herb oil

SALAD ADDITIONS:
TWO COLOSSAL POACHED SHRIMP 10

3OZ LUMP CRAB CAKE 6

6OZ SEARED SALMON 10

4OZ SEARED OR RAW TUNA 12

6OZ FRIED CHICKEN THIGHS 7

5OZ GRILLED SIRLOIN 14

CHILLED SEAFOOD

With Chefs Garniture

COLOSSAL SHRIMP 21

1 ½ LB LOBSTER 23

HALF & HALF 26

APPETIZERS

MUSSELS NORMAND 15
bacon, mushrooms, apples, white wine, cream, grilled rustique

BRIE TOAST 10
bacon-onion jam, candied nuts, fried sage

CONFIT DUCK WINGS 9
spicy sesame gochujang, fresh scallion, orange zest

LUMP CRAB CAKES 14
two 3oz cakes, roasted corn and tomato salad, wasabi aioli, mixed greens

COOL SUMMER BRUSCHETTA 9
grilled garlic bread

HOUSE MADE RICOTTA 8
cracked black pepper, herb oil, black garlic crostini

SANDWICHES & BURGERS

*w/ crooked chips or dressed greens
add umami fries +\$2*

FRIED CHICKEN SANDWICH 15
brined thigh, crispy bacon, bread & butter pickle, shredded iceberg, dill aioli

MUSHROOM STACK 14
marinated & grilled portobella, roasted wild mushrooms, shaved red onion, truffle aioli, gruyere

***CLASSIC BURGER 13**
8oz patty, shredded iceberg, compressed tomato, shaved red onion, aged cheddar or gruyere

***CROOKED BURGER 16**
8oz patty, aged cheddar, BBQ braised bacon, crispy onion rings, rich aioli

***FOIE BURGER 19**
8 oz patty, wild mushroom, red onion, gruyere, foie mousse

Dinner
June 11th, 2020



ENTREES

SEARED SALMON 24
seven- spiced salmon, miso rice, shaved sprouts, carrot-hazelnut slaw

HADDOCK MEUNIERE 26
lemon caper butter, asparagus, duck fat poached fingerlings

SEARED SCALLOPS 32
corn puree, pancetta lardon, blistered tomato, frisee, chive oil

MAINE LOBSTER ROLL 26
5oz of fresh knuckle, claw and tail, lemon tarragon aioli, griddled bun, seasoned french fries

RIGATONI PRIMAVERA 18
peas, sautéed market vegetables, grilled asparagus, parmesan

***STEAK FRITES 34**
10oz sirloin, fries, onion jus, roasted herb & garlic compound butter

PORK TENDERLOIN 21
bacon wrapped, grilled radish, rainbow chard, fresh corn polenta, cherry relish

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. BEFORE PLACING YOUR ORDER
PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY