

SOUPS & SALADS

SEAFOOD CHOWDER **cup - 9 bowl - 13**
clams, shrimp, lobster, cream, potato

FRENCH ONION SOUP **11**
gruyere gratinee

SOUP AU PISTOU - **8 bowl - 11**
winter squash, cannellini, ditalini, basil pesto

EASTERN GARDEN SALAD **10**
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

****MAPLE CARROT & WHIPPED RICOTTA 13**
mixed greens, farro, arugula, tart cherries, apple cider vinaigrette, toasted hazelnuts

JERK CHICKEN COBB **19**
bibb & romaine, pickled radish, hard-boiled egg, crumbled blue cheese, grape tomato, black pepper bacon, green goddess dressing

SALAD ADDITIONS:
 CHILLED SHRIMP **10** / 3OZ JONAH CRAB CAKE **7**
 5OZ GRILLED FLAT IRON **16**

SIDES

CAST IRON CORN BREAD (GF) *hot honey* **8**

ROASTED MUSHROOMS & ONIONS *herb butter* **11**

UMAMI FRIES *potatoes, house spice blend* **7**

***contains nuts*

** 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 ALLERG*



APPETIZERS

TACOS **13/16**
jerk chicken or shrimp, grilled corn tortilla, carrot-apple slaw, sliced jalapeno, crispy plantain, aioli

CHILLED SHRIMP COCKTAIL **18**
chef's garniture

CONFIT DUCK WINGS **11**
spicy sesame gochujang, fresh scallion, orange zest

JONAH CRAB CAKES **16**
two 3oz cakes, beet remoulade, carrot & celery root slaw, chili oil

HOUSE MADE RICOTTA **9**
maple pecans, fried sage, chili oil, garlic crostini

TRIPLE COOKED ROOTS **7**
siracha mayo

SPECIALS

QUICHE AU LAUSANNE **15**
brussels, leeks, mushrooms, gruyere cheese served with a demi salad

STEAK FRITES **32**
10oz prime flat iron, foie butter, umami fries

BUCATINI VONGOLE **22**
littleneck clams, fresh pasta, white wine, garlic, chili flake, herbs

Lunch

*Served 1130a to 230p
 Saturdays & Sundays Only*

SANDWICHES

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

MAINE CRAB MELT **18**
tarragon aioli, white cheddar, sourdough

SALMON SANDWICH **18**
5oz seared salmon, grilled ciabatta, beet remoulade, pickled shallot, frisee, compressed tomato

BLACK BEAN AND QUINOA **14**
vegan burger, pineapple kimchi, wasabi mayo, cilantro, avocado smear

SHORT RIB GRILLED CHEESE **16**
pickled shallot, aged cheddar, horseradish sauce, sourdough

*CLASSIC BURGER **15**
8oz patty, shredded iceberg, compressed tomato, shaved red onion, aged cheddar or gruyere

*CROOKED BURGER **17**
8oz patty, aged cheddar, BBQ, bacon, crispy onion rings, rich aioli

Weekly Dinner Specials

Monday – Burgers & Brew

Friday – Brine @ The Pine

Sunday – Champagne Campaign

NIGHTLY – Dine before 5pm Discount