

SOUPS & SALADS

FRENCH ONION SOUP <i>Taleggio & Gruyere Gratinée, Chive</i>	17
PANZANELLA SALAD <i>Heirloom Tomato, Garlic Crouton, Blue Cheese Chunk, Champagne Vinaigrette, Fennel Fronds</i>	15
GARDEN SALAD <i>Little Leaf Greens, Carrot, Red Onion, Cucumber, Apple, Miso Vinaigrette</i>	13
LOCAL BEET & GOAT SALAD <i>Golden Beets, Orange-Whipped Goat Cheese, Lightly Dressed Arugula, Pickled Shallot, Balsamic Glaze</i>	14
ADD ON: Grilled Chicken \$8, Seared Shrimp \$14, Lobster Salad \$23, Grilled Salmon \$14	

APPETIZERS

HULI-HULI WINGS <i>Pineapple, Ginger, Tamari, Scallion, Cilantro</i>	16
ASPARAGUS TARTE <i>Puff Pastry, Gruyere, Garlic Oil, Chive</i>	13
PROSCIUTTO & BURRATA <i>Extra Virgin Olive Oil, Sea Salt, Sourdough Toast</i>	21
ROASTED CARROTS & RICOTTA <i>Whipped Ricotta, Hazelnuts**, Hot Honey</i>	13
GRILLED BROCCOLINI <i>Romesco**, Shaved Parm, Crushed Marcona</i>	15
BRIE TOAST <i>Bacon-Onion Jam, Brie Fondue, Fried Sage, Toasted Walnut</i>	15
MISO MUSHROOMS <i>Roasted Portabellini Mushrooms, White Bean Puree, Chimichurri</i>	14
CAST IRON CORNBREAD (GF) <i>Hot Honey, Butter</i>	14
MOJO PORK TAQUITOS <i>Fire House Cheese, Cilantro Crème, Scallion, Guajillo salsa</i>	16



ENTREES

BLACKENED PORK TENDERLOIN 28 <i>Seared Pork, Butter Poached Fingerlings, Parsnip Puree, Tuscan Kale</i>
SEAFOOD STUFFED HADDOCK 32 <i>Ritz Cracker Stuffing, Fingerling Potato, Broccolini, Lobster-Sherry Sauce</i>
SEAFOOD STUFFED SHRIMP 35 <i>Ritz Cracker Stuffing, Fingerling Potato, Broccolini, Lobster-Sherry Sauce</i>
CHICKEN MILANESE 23 <i>Italian Chicken Cutlet, Basil Mayo, Mixed Greens, Red Onion, Cherry Tomato, Shaved Parm, Lemon, EVOO</i>
MUSHROOM ORECCHIETTE 26 <i>Roasted Mushroom, Cream, Garlic, Shallot, Shaved Parm</i>
PESTO GNOCCHI 24 <i>Basil-Walnut, Blistered Tomato, Cream, Walnut-Parmesan Crumble**</i>
SEARED SALMON 31 <i>White Bean Puree, Tuscan Kale, Romesco**</i>
SAUSAGE GEMELLI 27 <i>Spicy Sausage, Kale, Shaved Fennel, Pomodoro, Parmesan</i>
LOBSTER ROLL 33 <i>5 oz. Tail, Claw, Knuckle, Lemon-Tarragon Mayo, Bibb, Crinkle Fries</i>
STEAK FRITES 35 <i>8 oz. Bavette, Chimichurri, Hand-Cut Frites, Dressed Greens</i>
LAMB NAVARIN 33 <i>Braised Lamb Shoulder, Parsnip Puree, Fingerling Potato, Pearl Onion, Roasted Carrot</i>

SUB GLUTEN FREE PENNE PASTA +\$2

SANDWICHES

Choice of Side: <i>Sea Salt Chips, Tortellini Salad, Dressed Greens, Herb-Dijon Potato Salad</i>	
FRIED HADDOCK 17 <i>Crispy Cornmeal, Bibb, Red Onion, Red Pepper Remoulade</i>	17
SALERNO CHICKEN 17 <i>Italian Chicken Cutlet, Basil Mayo, Spicy Nduja, Arugula, Shaved Parm, Grilled Ciabatta</i>	17
REUBEN 16 <i>Chopped Corned Beef, Local Sauerkraut, Horseradish Russian, Swiss Cheese, Marbled Rye</i>	16
GRILLED SALMON 18 <i>Romesco**, Arugula, Pickled Shallot, Mayo, Grilled Ciabatta</i>	18
BLT 16 <i>Thick Cut Bacon, Bibb Lettuce, Greenhouse Tomato, Avocado Goat Cheese, Grilled Sourdough</i>	16
PREMIUM GRILLED BURGERS <i>8oz Beef Patty on a Potato Bun w/ choice of side</i>	
CLASSIC ...Cheddar or Swiss, Lettuce, Tomato, Onion	16
MUSHROOM & SWISS...Basil Mayo	17
CROOKED...Bacon, Cheddar, BBQ, Mayo, Crispy Onion	19
DESSERT	
CHERRY & WHITE CHOCOLATE CLAFOUTIS 9 <i>Vanilla Bean Crème Anglaise</i>	9
COCONUT CHEESECAKE 9 <i>Ladyfinger Crust, Coconut-Rum Cream, Blood Orange Whipped Cream, Toasted Coconut</i>	9
HONEY BUTTER TOAST 12 <i>Caramelized Challah, Peach Compote Sauce, Vanilla Bean Mascarpone</i>	12
CHOCOLATE CARAMEL COUPE 10 <i>Chocolate Espresso Mousse, Stout Cake, Caramel Sauce, Hazelnut Crunch**</i>	10
LEMON-BLUEBERRY COUPE 10 <i>Vanille Crème, Lemon-Poppy Seed Bread, Wild Blueberry Sauce, Hazelnut Crunch**</i>	10