

SOUPS & SALADS

SPICY SAUSAGE FLORENTINE SOUP <i>Hot Sausage, Spinach, Mushroom</i>	8/11
GARDEN SALAD <i>Little Leaf Greens, Carrot, Red Onion, Cucumber, Apple, Miso Vinaigrette</i>	13
ITALIAN CHOP SALAD <i>Mixed greens, Radicchio, Rosemary Ham, Capicola, Fresh Mozzarella, Shaved Parmesan, Marinated Chick Peas, Sweet Italian & Cherry Peppers, Red Onion, Cucumber, Red Wine Vinaigrette</i>	17
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 Salmon \$14, Grilled Shrimp \$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
MAC & CHEESE <i>Rich Mornay, Ritz Cracker Crumbs</i>	13
GRILLED BROCCOLINI** <i>Romesco, Shaved Parm, Crushed Marcona</i>	15
MISO MUSHROOMS <i>Roasted Porta bellini Mushrooms, White Bean Puree, Chimichurri</i>	14
CAST IRON CORNBREAD (GF) <i>Hot Honey, Soft Butter</i>	14
CHIPOTLE CHICKEN TAQUITOS <i>Fire House Cheese, Cilantro Crème, Scallion</i>	16



ENTREES

ORANGE MISO PORK TENDERLOIN 28 <i>Seared Pork, Butter Poached Fingerlings, Parsnip Puree, Tuscan Kale</i>	
SEARED SALMON 31 <i>White Bean Puree, Tuscan Kale, Romesco</i>	
HADDOCK + CHIPS 25 <i>Crinkle Fries, Coleslaw, Tartar, Lemon</i>	
SEAFOOD STUFFED HADDOCK 29 <i>Ritz Cracker Stuffing, Lobster Sherry Sauce, Wild Rice Blend, Broccolini</i>	
SEAFOOD STUFFED SHRIMP 35 <i>Ritz Cracker Stuffing, Lobster Sherry Sauce, Wild Rice Blend, Broccolini</i>	
CHICKEN MILANESE 22 <i>Gluten Free Italian Chicken Cutlet, Basil Mayo, Mixed Greens, Red Onion, Cherry Tomato, Shaved Parm, Lemon, EVOO</i>	
STEAK FRITES 33 <i>Pineland Farms Prime Strip Crinkle Fries, Chimichurri</i>	
LAMB NAVARIN 33 <i>Braised Leg of Lamb, Parsnip Puree, Fingerling Potato, Pearl Onion, Roasted Carrot</i>	
GNOCCHI DI CARNE 25 <i>Veal, pork & Beef Ragu, Cream, Pecorino, Burrata, Basil</i>	
MUSHROOM RIGATONI 26 <i>Roasted Mushrooms, Cream, Garlic, Shallot, Shaved Parm</i>	
SUB GLUTEN FREE PENNE PASTA + 2	

ALL DAY DINING MENU UPDATES DAILY

SANDWICHES

Choice of Side:
Creamy Coleslaw, 5-Bean Salad, Sea Salt Chips, Dressed Greens,

FRIED HADDOCK RACHEL <i>Slaw, Russian Dressing, Swiss, Potato Bun</i>	18
GRILLED SALMON** <i>Mayo, Arugula, Romesco, Pickled Shallot, Grilled Ciabatta</i>	18
SALERNO CHICKEN <i>Gluten Free Italian Chicken Cutlet, Basil Mayo, Spicy Nduja, Arugula, Shaved Parm, Grilled Ciabatta</i>	17
CROQUE MONSIEUR/ MADAME <i>Brioche, Rosemary Ham, Gruyere, Mornay</i>	16/18
PREMIUM GRILLED BURGERS <i>8oz Patty on a Potato Bun w/ choice of side Beyond Burger Upon Request</i>	
CLASSIC ...Cheddar or Swiss, Lettuce, Tomato, Onion	16
MUSHROOM & SWISS...Basil Aioli	17
CROOKED...Bacon, Cheddar, BBQ, Mayo, Crispy Onion	19

DESSERT

BLUEBERRY & WHITE CHOCOLATE CLAFOUTIS <i>Vanilla Bean Crème Anglaise</i>	9
CHOCOLATE CARAMEL COUPE ** <i>Chocolate Espresso Mousse, Stout Cake, Caramel Sauce, Hazelnut Crunch</i>	10

**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