SNACKS & APPS

BLUE HILL BAY MUSSELS* $18
Thai Coconut Curry, Grilled Sourdough Bread

CHARRED BRUSSELS SPROUT CAESAR $13
Parmesan Dressing, Pumpkin Seeds, Sourdough Croutons

JONAH CRAB CHOWDER $14
Fennel, Herbs, Black Pepper Biscuit

TUNA TATAKI* $17
Soy Braised Daikon Radish, Yuzu Kosho Aioli, Crunchy Chili Garlic, Dashi

MARGHERITA FLATBREAD $16
Vine-Ripe Tomatoes, Buffalo Mozzarella, Basil

GRilled SALMON COLLAR* $16
Sweet Soy, House Pickles, Togarashi

SESAME CRUSTED FETA $12
Thyme Honey, Fleur de Sel, Warm Naan Bread

ENTRÉE

YUCCA GNOCCHI* $28
Sweet Shrimp, Saffron, Calabrian Chilies, Fennel, Cotija Cheese

GEORGES BANK SCALLOPS* $37
Lobster Bisque, Fregola, White Asparagus, Pearl Onions

ROASTED PORK LOIN* $35
Soy Braised Eggplant, Basil, Onion Creme, Puffed Barley

LAMB CHOP FRITES* $38
Harissa, Feta and Parsley Fries, Yogurt Sauce, Garden Salad

PEAS AND CARROTS $14
Burnt Carrot Puree, Crispy Spiced Chick Peas, Burrata, Honey

GREENS AND GRAINS SALAD $12
Feta Cheese, Pomegranate Seeds, Lemon Poppyseed Dressing

SALT ROASTED BEETS $12
Roquefort, Brown Butter Pistachios, Poppy Seed and Buttermilk, Toasted Cornbread

COGNAC MAC AND CHEESE $16
Smoked Gouda, Aged Cheddar, Garlic Bread Crumbs Add Lobster: $12

SAUSAGE AND GARLIC FLATBREAD $17
Mozzarella Cheese, Roasted Garlic, Italian Sausage

MAINE FAMILY FARMS CHICKEN* $30
White Beans, Roasted Garlic, Parmesan, Braised Leek, Fresh Herb Salad, Salt and Pepper Rice Crisp

PINELAND FARMS FILET MIGNON* $45
Sunchokes, Roasted Baby Vegetables, Gaufrette Potatoes, Coffee, Cocoa

BROWN BUTTER MONKFISH* $34
Romesco, Marcona Almonds, Rainbow Chard, Heirloom Carrots

WINTER SQUASH CARBONARA $25
Sage, Wilted Greens, Parmesan Cheese

* Before placing your order, please inform your server if a person in your party has a food allergy.
* Consumption of undercooked meat, poultry, egg, or seafood may increase the risk of foodborne illnesses.