



APPETIZERS

Oysters on the Half Shell*

Traditional Accompaniments 2.50 ea

Baked French Onion Soup

Muenster & Swiss Cheese 8

Semolina Crusted Calamari

Toasted Garlic, Cherry Peppers, Arugula 10

Hand Chopped Steak Tartare*

House Made Chips, Grilled Baguette 12

Mushroom Bisque

Parmesan Profiteroles, Reggiano Emulsion 9

PEI Mussels

Thai Coconut Curry, Roasted Pineapple,
Mango, Thai Basil 12

Hand Crafted Potato Gnocchi

Ale Braised Short Rib,
Confit Leek, Chimay Cheese 12

SMALL PLATES

Roasted Eggplant Hummus, Goat Cheese, House ~ Baked Pitas 7

Grilled Lamb "Lollichop", Grain Mustard & Rosemary Butter 12 ea.

Pork~Rosemary Meatballs, Sweet & Sour Cider Glaze,

Apple ~ Fennel Slaw 7

Warm Brie Cheese, Fruit Compote, Grilled Baguettes 7

Chickpea Salad, Olives, Green Beans, Aged Sherry Vinegar 8

SALADS

Spinach & Frisée Salad

Sunny Side Egg, Bacon Lardons, Mustard Vinaigrette 5/10

Roasted Beet Salad

Baby Greens, Goat Cheese Fritter, Blood Orange,
Pomegranate~White Balsamic Vinaigrette 11

Grilled Shrimp Salad

Avocado, Radish, Pickled Red Onion,
Ruby Grapefruit, Oranges, Citrus Vinaigrette 10/21

MAIN COURSES



Pan~Seared Scottish Salmon Filet

Curried Cauliflower Purée, Chick Pea, Zucchini, Grilled Onions, & Pepperpress Salad 28

Braised Pork Osso Bucco

Sweet Potato & Apple Hash, Cider Brandy Reduction, Cress, Jicama & Apple Salad 27

Maple~Molasses Glazed Duck Breast

Savory Chestnut Bread Pudding, Swiss Chard, Date & Fig Chutney 28

Pan Roasted Local Cod

Cannellini Bean Stew with Rabe and Olive Oil Poached Baby Tomatoes, Preserved Lemon and Roasted Shrimp Broth 27

Grilled Flat Iron Steak Frites

Sea Salt & Horseradish Fries, Balsamic~Onion Catsup, Watercress & Shaved Red Onion Salad 29

Roasted All Natural Giannone Chicken

Parmesan Polenta, Sautéed Baby Spinach with Garlic,
Mushrooms, Prosciutto, Marsala Jus 25

Hand-Crafted Potato Gnocchi

Ale Braised Short Rib, Confit Leek, Chimay Cheese 24

Grilled All Natural Angus Burger*

Smoked Cheddar, Caramelized Onion, Seasoned Steak Fries 14

Truffled Ricotta & Spinach Stuffed Rigatoni

Braised Pork and Sweet Italian Sausage Bolognese, Reggiano Cheese 20

Steve LaCount, Chef/Owner



Patrick Hansen, Chef de Cuisine

*Consuming raw or undercooked foods may increase your risk of food-borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy