

SOUPS & SALADS

Lobster Bisque	Local lobster classic cream bisque	/ 14
Portobello Mushroom Soup	Croutons arugula pesto	/ 10
House Salad	Artisan greens shaved vegetables kumato tomato lemon vinaigrette	/ 10
Fall Salad	Mixed greens bosc pear candied walnuts buttermilk blue cheese ranch	/ 12

APPETIZERS

Crab Cake	Blue crab celeriac hash brown roasted pepper remoulade	/ 17
Venison Carpaccio	Peppercorn crusted venison carpaccio olive tomato tapenade crostini	/ 19
Duck	Pan seared duck breast caramelized honey apple sweet potato cranberry relish charred frisée	/ 18
Shumai	Shiitake mushroom Swiss chard red curry coconut	/ 14
Cheese and Charcuterie for Two	Town Hill Tomme and Moody Blue cheeses culatello wild game bourbon bacon siracha smoked almonds Mediterranean olives bacon jam crisps	/ 28

ENTRÉES

Scallops and Lobster	Pan seared day boat scallops local lobster house made tagliatelle lobster cream sauce shishito peppers pickled red cabbage	/ 48
Lamb	Apricot and pecan crusted rack of lamb root vegetable hash dark chocolate demi-glace	/ 52
Halibut	Pan seared local halibut ratatouille arugula pesto sauce	/ 44
Butternut Squash	Roasted butternut squash springroll hot mustard drizzle sweet soy teriyaki	/ 28
Tuna	Pan seared tuna roasted chili polenta olive oil poached tomato popcorn butter sauce	/ 38
Tenderloin	Grilled New England Farms beef tenderloin risotto Milanese almond gremolata blackberry cabernet reduction	/ 48

Please inform your server of allergies or dietary restrictions, as menu items may contain ingredients that are not listed.
Consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness.