



## S M A L L P L A T E S

LOBSTER BISQUE, coriander oil 10.00

ROMANE HEART SALAD, shaved parmesan, rye croutons 7.00  
grilled breast add 7.00

CHICKEN LIVER PATE, chopped egg, bacon marmalade, crostini 7.00

WILD ARUGULA, strawberries, shafts 1 yr blue cheese, preserved lemon-poppy vinaigrette, rye croutons 9.00

ORGANIC BEETS, upland cress, quail egg, pickled onion, fromage blanc 9.00

SUMMER BEAN SALAD, miso sesame vinaigrette 10.00

MACARONI & CHEESE, five cheese, pulled proscuitto, parmesan crust 12.00

GRILLED BABY OCTOPUS, piquillo peppers, gigante beans, gremolata 12.00

SALMON CRUDO, apple parsley salad, wasabi tobiko 13.00

CRISPY CALAMARI, garlic-ginger dipping sauce 12.00

## W O O D F I R E D P I Z Z A

FOUR CHEESE, tomatoes, basil 12.00

PROSCIUTTO & FIG, balsamic, mascarpone cheese, truffle Oil 16.00

SMOKED SALMON, asian pear salad, daikon sprouts, ponzu vinaigrette 20.00

PEPPERONI, marinara sauce, mozzarella 15.00

MUSHROOM, garlic confit, fontina, chives 16.00

## L A R G E P L A T E S

SMOKED LOBSTER CLUB, bacon, arugula, whole grain bread 23.00

OVEN ROASTED MISO COD FISH & CHIPS, togarashi fries, mixed greens 15.00

GRILLED CHICKEN BREAST, caramelized onions, roasted vegetable ratatouille 14.00

8 OZ. CHEESEBURGER, cabot cheddar cheese, old bay potato chips 12.00  
Portobello Mushroom Substitute Available

HICKORY SMOKED BABY BACK RIBS, sweet potato salad, house made bbq sauce 15.00

OVEN ROASTED SALMON, oyster mushrooms, fingerling potatoes, ponzu butter sauce 16.00

ROASTED EGGPLANT LASAGNA, spinach, mushroom, béchamel tomato sauce, mozzarella cheese 14.00

GRILLED HANGER STEAK, blue lake beans, artichokes, fingerling potatoes, au poivre sauce 17.00

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.

