

43°

# DINNER MENU

## STARTER

GRIDDLED HOUSE MADE FOCACCIA BREAD OR BUTTERMILK CORNBREAD WITH HONEY BUTTER 5

LOCAL ISLAND MUSSELS WITH TOMATO GINGER LEMON BUTTER REDUCTION  
WITH HOUSE MADE FOCACCIA 14\*\*

ROASTED BRUSSELS SPROUTS DRIZZLED WITH A MISO HONEY GLAZE 12

HADDOCK CORN CHOWDER WITH NEW ENGLAND BACON & TENDER POTATOES 12

SLOW ROASTED PORK BELLY WITH CARAMELIZED ONION GLAZE & POMEGRANATE REDUCTION 12

WARM ARTICHOKE SPINACH DIP WITH TOASTED PITA CHIPS 13

## SALAD

LOCAL FARM GREENS, CRUMBLLED PISTACHIOS, DICED CHEDDAR, DRIED GREEN GRAPES  
MAPLE WHITE BALSAMIC VINAIGRETTE 12 G

LATE HARVEST BEETS WITH WARM PANKO CRUSTED BLUE CHEESE  
BIBB LETTUCE & WHITE BALSAMIC BEET DRESSING 13 \*\*

ADD ON SALAD PROTEIN: GRILLED CHICKEN 9 GRILLED SALMON 12

## ENTRÉE

GRILLED 12OZ NEW YORK SIRLOIN, MUSHROOM CRUMB CRUST, PORT REDUCTION  
ROASTED GREEN BEANS & POTATO GRATIN 29\*\*

HOUSE BRINED PORK CHOP WITH CONFIT SLICED ONION & PORT REDUCTION  
WHIPPED BUTTERNUT SQUASH & BROCCOLINI 26 G

SAVORY CHICKEN POT PIE WITH A DOLLOP OF CRANBERRY  
TENDER CARROTS, ONIONS, CELERY, DICED POTATOES & WARM HOUSE MADE BISCUIT 25

SLOW BRAISE BOAR BOLOGNAISE WITH CREAMY RICOTTA  
ATOP HOUSE MADE PASTA 27

MAPLE GLAZED ACORN SQUASH STUFFED WITH A KALE, CRANBERRY RICE PILAF  
ATOP WHIPPED SAGE INFUSED WHITE BEANS & CRANBERRY DRIZZLE 26 G

PAN SEARED SCALLOPS WITH A SMOKED BUTTERNUT GRANDE RAVIOLI  
APPLEWOOD BACON MARMALADE BEURRE BLANC & SLIVERED ASPARAGUS 28 G

GRILLED CHICKEN SANDWICH OR VEGETARIAN BURGER, CARAMELIZED ONIONS & HOUSE MADE SPECIAL SAUCE  
MELTED CHEDDAR, HOUSE BRINED PICKLE & BIBB LETTUCE SERVED ON A HOUSE MADE BUN 16\*\*

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
G – GLUTEN FREE \*\*REMOVE AN ITEM FOR GLUTEN FREE*