

STARTERS

griddled house made focaccia bread or buttermilk cornbread with whipped butter 5

crispy brussels sprouts, miso honey glaze reduction 14 G

local island mussels, tomato lemon basil butter
with white wine, house made focaccia 18**

fried cauliflower, buffalo ranch dipping sauce 14

maple rhubarb glazed pork bites, ginger scallion red onion jam, crispy onion rings 14 G

house made crispy eggroll with sweet chili sauce – fillings change regularly 14

maine crab tart, savory custard, shredded parmesan, baked in savory buttered crust 15

SALADS

creamy burrata, crispy prosciutto, summer balsamic plums & baby greens
parsley parmesan dressing 14 G

mixed green salad, crumbled goat cheese, toasted almonds, summer cucumbers
dried currants, raspberry basil honey vinaigrette 14 G

add ons: grilled chicken 11 grilled salmon 13

ENTRÉES

grilled new york sirloin, grilled brown sugared red onions
potato hash, pepper bacon, scallions tossed with baby spinach 35 G

pan seared halibut, lemon caper butter crust, castelvetrano olive lemon tapenade
fresh heirloom tomatoes, pickled persian cucumbers, baby arugula
smoked shallot vinaigrette 34 **

house brined statler chicken, panzanella: slow roasted tomatoes, mozzarella, croutons
basil & grilled romaine heart smeared dijon, parmesan red vinegar dressing 30**

pan seared scallops, summer corn, fingerling potato mélange
fresh herbs, diced green squash & blood sorrel leaves with balsamic reduction 34 G

house brined boneless pork chop, grilled moroccan nectarine salsa
snap pea confetti, whipped sweet potato with sambal 32 G

grilled caldwell farm smash burger or vegetarian burger, house made special sauce
melted cheddar fresh greens, brioche bun and shoestring fries 18

evoo garlic marinated fava beans, tender orzo mediterranean roasted red pepper
balsamic fennel medley with summer parsley & aromatics 27

add on: grilled chicken 11 grilled salmon 13

20% Gratuity will be added to Parties of 6 or More

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 –3% Business Operating Expense will be added to the total food and beverage