

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 19**

spicy green beans, slivered scallions, toasted sesame seeds 12

fried cauliflower, buffalo ranch dipping sauce 14

maple rhubarb glazed pork bites, ginger scallion red onion jam, crispy onion rings 15 G

house made crispy eggroll with sweet chili sauce – fillings change regularly 15

crispy panko crusted maine crab cake, lemon dill remoulade, micro greens 17

SALADS

creamy burrata, crispy prosciutto, slow roasted EVOO tomatoes & baby greens
grilled red onions 15 G

mixed green salad, toasted pumpkin seeds, match stick carrots, dried currants
diced cheddar, balsamic apple maple vinaigrette 14 G

add ons: grilled chicken 11 grilled salmon 13

ENTRÉES

grilled new york sirloin “n43 wedge” grilled petite romaine heart, crumbled blue cheese pepper bacon, fresh
tomatoes, smoked tomato vinaigrette 37 G

oven roasted brown sugared 5 spiced salmon, whipped maple orange sweet potatoes
coconut ginger spinach broth with sesame 34 G

house brined joyce farms statler chicken, balsamic agrodolce, baby spinach
pistachios, roasted red peppers & fingerling potatoes crumbled goat cheese 32 G

pan seared swordfish, lemon caper butter crust, castelvetro olive lemon tapenade
fresh heirloom tomatoes, pickled persian cucumbers, baby arugula
citrus basil vinaigrette 36 **

house brined boneless pork chop, rustic smashed purple potatoes with salted butter
verde mista of summer vegetables, pomegranate dijon vinaigrette 36 G

grilled caldwell farm smash burger or vegetarian burger, house made special sauce