



CHEESE & CHARCUTERIE BOARDS

one-ounce portions | Niçoise olives | cornichons | candied walnuts | grapes | dried figs
honey | caramelized onion and dried cherry chutney

MEATS

Saucisson \$8
Black Forest Ham \$8
Foie gras pate \$8
Duck prosciutto \$8

CHEESES

Laura Chenel (USA, goat) \$8
Estrella (Spain, cow) \$8
Black Pepper Bellavitano (USA, cow) \$8
St. André (France, cow) \$8

BOARDS

All cheese (4) \$27
All meat (4) \$24
Half board (2 meats/2 cheeses) \$25
Full board (4 meats/4 cheeses) \$39

APPETIZERS

Mussels | \$14

pinot noir | arugula | tomato | grilled baguette

Crab Dip | \$14

Lump crab | artichokes | grilled crostini

Scallop "Bahn Mi" | \$13

cucumber | pickled onion | hoisin | jalapeno
gastrique | rice cracker

Sous Vide Beef Shoulder | \$15

charred tomato | carrot | pea puree | molasses
demi*

Pickled Shrimp | \$13

corn relish | chipotle puree | cilantro oil | micros

Dueling Clams | \$14

red & white chowder | shoestring potato

SALADS

Caesar Salad | \$8

romaine hearts | croutons | parmesan |
house-made garlic dressing

Spinach Salad | \$9

baby spinach | belgian endive | walnuts | black currants |
pear | blue cheese | passion fruit vinaigrette

Field Green Salad | \$9

poached apple | cider vinaigrette | goat
cheese | pecan powder | fig

Roasted Beet Caprese | \$11

red and gold beets | fried house made fresh mozzarella | micro basil |
EVOO | balsamic reduction | basil oil drizzle*

Grilled Wedge | \$11

bleu cheese dressing | tomato | red onion | bacon *

Salad Add-Ons:

Chicken \$6 | Tuna \$10 | Filet \$12 | Shrimp \$8 | Crab Cake \$12

SEAFOOD

Crab Cakes | \$29

falfel | cucumber-pepercini salad | taziki | chili
braised brocolini

Seared Ahi* | \$28

black lentil-farol | acorn squash puree | malt pomegranate

Pan Roasted Flounder | \$29

fettucine | wild mushroom | spinach pesto | roast roma | crispy prosciutto*

Atlantic Salmon* | \$29

Mushroom-goat cheese ravioli | charred Brussel sprouts | red beet
yogurt | gold beet syrup*

MEATS

Petite Filet Mignon* | \$35

6oz all natural | fried asparagus roll | spicy soy | chili glazed
carrot*

Smoked Duck Breast* | \$28

celeriac puree | shaved asparagus | enoki | cherry reduction*

Lamb Rack* | \$32

pea puree | cast iron sweet potato | grilled leek | mint oil

Grass-Fed Rib-Eye* | \$39

18 oz. cowboy cut | sweet potato stuffing | haricot vert | vanilla-
maple demi | bacon jam

SIDES

Dinner bread w/flavored butter..\$3 | pomme frites..\$4 | truffle fries..\$6
haricot verts ..\$4 | risotto ..\$4 | spinach..\$4 | asparagus..\$4 | Brussel
sprouts..\$4

Please Alert Your Server To Any Food Allergies You May Have. 20% Gratuity Will Automatically Be Added To Parties of 5 or More.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. If unsure of your risk, consult a physician.