



## APPETIZERS

### Oysters on the Half Shell

Chef's Selection of Locally Sourced  
Oysters

**\$18 (6)**      **\$36 (12)** GF

### Sizzling Escargot

Helix Snails / White Wine / Garlic  
Butter / Spinach / Asiago

Grilled Bread    **\$15** can be GF

### Eggplant "Fries"

Parmesan /  
Basil "Ketchup"    **\$11** can be GF

### Gambas Al Ajillo

Head-on Shrimp/ Roasted Garlic/  
Fresh Lemon  
Brown Butter/ Crusty Bread    **\$18** can be  
GF

### Thai Chicken Wings

Sweet and Spicy Thai Chili Sauce /  
Crispy Chicken Lollipops / Lime  
Cilantro Crema/Celery Sticks    **\$16** GF

### Roasted Brussel Sprouts

Garlic Confit/ White Wine/ Charred  
Onions  
Black Garlic Aioli    **\$15** GF

### Chorizo Mussels

P.E.I. Mussels / Chorizo / Roasted  
Fennel/ White Wine  
European Butter / Grilled Bread    **\$15**  
can be GF

### Miso Squash

Kabocha Squash/ Miso Glaze/ Frissee/  
Balsamic Vinaigrette/ Roasted Pine  
Nuts    **\$15**

# SOUP AND SALAD

## Clam Chowder

House Made New England Style Chowder  
with Clam / Potatoes / Bacon

Cup \$9      Bowl \$11 GF

## French Onion Soup

Caramelized Onions / Gruyere / Crouton    \$10 can be GF

## Butternut Bisque

House Made Bisque With Butternut Squash, Yukon Gold Potatoes  
Warm Spices, Sour Cream, Chive Oil, Pine Nuts

Cup \$7      Bowl \$10 GF

## Caesar Salad

Crisp Romaine / Herb Croutons

Parmesan/ Asiago Crisp

House-made Creamy Dressing    \$13 can be GF

## Kale Salad

Baby Kale/ Frissee/ Fennel

Sliced Apple/Red Onion Almonds/

Honey Lemon Vinaigrette    \$14 GF

Add to Above

Grilled Boneless Chicken \$7    Faux Soy Chicken \$9

Boneless Korean Short Rib \$9    Grilled Shrimp \$9

## BAR PIZZA 12" can be GF w/ Cauliflower Crust

Tomato and 4-Cheese    \$12

Fried Eggplant / Ricotta / Red Sauce / 4-Cheese    \$15

House Sausage / Broccoli Rabe / White Sauce / Parmesan Garlic  
4-Cheese    \$15

Grilled Chicken / Mushroom / White Sauce/ Parmesan Garlic  
4-Cheese    \$15

Meats - House selection of Italian Meats / Red Sauce  
4-Cheese    \$15

# ENTRÉES

## Autumn Duck

Duck Breast/ Farro/ Beet Puree/ Baby Carrots  
Smoked Maple Syrup Beurre Monte  
\$34

## Grilled Swordfish

Herb Quinoa/ Broccoli Rabe/ Romesco  
Lemon Scallion Chimichurri  
\$35 GF

## Lobster Risotto

Fresh Shucked Lobster / Saffron / Roasted Tomatoes  
Basil Lemon Gremolata / Parmigiano Reggiano  
Market Price GF

## Rustic Grilled Ratatouille

Yellow Squash/ Zucchini/Eggplant/Fried Tomato/Spinach  
Burrata Cheese/Balsamic Glaze \$24 GF

Add to Above

Faux Soy Chicken \$9      Grilled Boneless Chicken \$7  
Grilled Shrimp \$9      Boneless Korean Short Rib \$9

## Fresh Orecchiette Pasta and Broccoli Rabe

Garlic / Olive oil / Red Pepper Flake / Parmesan  
\$19 can be GF

Add to Above

House Made Sausage \$5      Grilled Boneless Chicken \$7  
Sautéed Shrimp \$9  
Choose 2- \$7.00      Choose 3- \$8.00

# ENTRÉES

## Pan Seared Salmon

Salt Cod Bisque/ Potato Rosti/ Pork Belly Lardons  
Roasted Brussel Sprouts

\$38 GF

## Boneless Korean Style Short Ribs

Kimchi / Jasmine Rice / Miso Aioli

\$28 GF

## Roasted ½ Chicken

Crispy Skin Chicken, Mashed Potatoes, Maple Glazed Carrots,  
Maple Chicken Au Jus

\$28

## Bone Marrow Cottage Pie

Minced Beef/ Mire Poix/ Beef Gravy/ Whipped Potato  
Butternut Squash Coulis/ Roasted Marrow Bone

\$29 GF

## CUTS ALL GF

*All Cuts Come with:*

*Roasted Garlic Mash Potatoes and Asparagus*

18-20 oz Porchetta Tomahawk     \$40

12 oz Center Cut Choice Sirloin     \$44

8 oz Center Cut Filet Mignon     \$42

Choice of Sauce ALL GF

Bearnaise/ Black Truffle Butter/ Red Wine Demi-Glace