

SOUPS

Shrimp Bisque Shrimp Toast, Crème Fraîche 10

Watermelon Gazpacho Feta, Aged Balsamic 8

APPETIZERS

Arancini Slow Roasted Tomato, Homemade Ricotta, Basil 8

Grilled Cauliflower Parmesan, Almond Bread Crumbs, Fried Sage Leaves 8

Fried Ipswich Clam Strips Coriander Aioli, Flash Fried Herbs, Lemon 12

Crispy Soft Shell Crab Cornmeal Crust, Pancetta, Tomato Coulis 14

Sticky Pork Ribs Chili-Garlic Sauce, Watermelon 12

SIDES

Torn & Fried Potatoes 6

Sauteed Rapini & Garlic 6

Parmesan Butter Beans 6

PASTAS

Lobster Ravioli Homemade Ricotta, Corn, Lobster Nage 24

Bucatini Homemade Sausage, Rapini, Burst Tomatoes 18

SEAFOOD

Blackened Catfish Creamy Grits, Collard Greens, Cajun Compound Butter, Lime 21

Seared Scallops Parsnip Puree, Chioggia Beets, Toasted Hazelnuts, Pea Greens 26

Pan Seared Black Bass Summer Succotash, Pistou, Citron Blanc 24

MEAT & POULTRY

Chicken Confit Escarole, White Beans, Apricot & Cherry Mostarda 18

Pan Roasted Chicken Breast Rapini, New Potatoes, Cipollini, Mustard & Sherry 20

Bone-in Sirloin Torn & Fried Potatoes, Swiss Chard, Cabernet Reduction 30

Double Cut Pork Chop Parmesan Butter Beans, Shaved Fennel & Apple Salad 26

SALADS

Field Greens Salad Red Radish, Croutons, Shallot Vinaigrette 7

Arugula Salad Avocado, Hearts of Palm, Parmesan, Pear Tomatoes, Pine Nuts 8

Grilled Peaches Marcona Almonds, Goat Cheese, Greens, Brown Butter 10

DESSERTS

Olive Oil Pan Seared Almond Cake Strawberries, Basil & Whipped Mascarpone 11

Dark Chocolate Ganache Raspberry, Meringue, Graham Cracker Ice Cream 11

Vanilla Mousse Macerated Peaches, Peach Sorbet, Pistachio Macarons 11

Milk Chocolate Panna Cotta Passion Fruit, Banana & Spiced Peanuts 11

Trio of Homemade Sorbets 9



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COFFEE & TEA

French Press George Howell Coffee

Matalapa – Southern Italian Blend, El Salvador 5.50
Decaf 100% Costa Rica 5.50

Assorted Tea 4

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COCKTAILS

- Rich Girl** Russian Standard Vodka, St. Elder, Pamplemousse Aperol and Lemon 10
- Sherlock & Watson** Spicebox Whiskey, Earl Grey Tea, Lemon and Cardamom Bitters 10
- Foolish Heart** No.3 Gin, Luxardo Triplum, Fresh Raspberries and Lemon 10
- Grand Fashion** Makers Mark Bourbon, George Howell Coffee, Orange, Sugar in the Raw and Old Fashioned Bitters 9
- Gallardo** Fidencio Mezcal, Sweet Vermouth, Cherry Liquor and Orange 9
- KodaChrome** Old Overholt Rye, Lemon, Simple Syrup and Malbec 9
- Back Stabbin' Bunny** Lunazul Tequila, Maraschino Liquor, Cucumber, Mint, Lemon and Lime 10
- Lost Sailor** Old Monk Rum, Amaretto, Lime with a Coconut Foam 10
- Soulless Man** Flor de Cana Rum, Old Overholt Rye, Apricot Liquor, Cherry Syrup and Prohibition Bitters 9

DRAUGHT BEER

- Stella Artois 6
Bud Light 5
Amberboch (Red Bird Ale) 6
Goose Island Urban Wheat 6.50
Sam Adams Seasonal 6.50
Bantam Wunderkin Cider 7
Slumbrew Flagraiser IPA 6.50
Pretty Things Rotating (Baby Tree) 7

BOTTLED BEER

- Budwesier 5
Yuengling Traditional Lager 5
Sam Adams 6
Corona Extra 6
Naukabout American Pale Ale 6
Cisco Whale's Tale Pale Ale 6
Sierra Nevada Summerfest 6
Anchor IPA 6
Titan IPA 6
Lexington Kent Bourbon Barrel Ale 7
Omission Lager (GF) 6
Stella Cidre 7
Spencer Trappist Ale 8
Left Hand Milk Stout 6
Shiner White Wing 6
Clausthaler Amber (NA) 6



W I N E

Sparkling

glass / bottle

Prosecco, Bartolomeo Italy NV

9 / 36

Cava, Poema Spain NV

9 / 36

White

Pinot Gris, Acrobat Eugene, Oregon '13

8 / 34

Picpoul de Pinet, Costieres de Pomerol Languedoc, France '13

9 / 36

Muscadet, la Louvetrie Loire Valley, France '12

9 / 36

Verdicchio, Fontezoppa Marche, Italy '13

9 / 36

Chenin Blanc, "les Pouches" Saumur, France '12

9 / 36

Albarino, La Cana Rias Baixas, Spain '12

10 / 40

Sauvignon Blanc, Better Half Marlborough, New Zealand '13

9 / 36

Sancerre, Petit Bourgeois Loire Valley, France '13

9 / 36

Chardonnay, Toques de Clochers Limoux, France '11

10 / 40

Chardonnay, Morgan "Highlands" Santa Lucia, California '12

12 / 44

Assyrtiko, Argyros Santorini, Greece '13

13 / 46

Rose

Rose, Verget du Sud Provence, France '13

9 / 36

Reds

Pinot Noir, The Pinot Project Central Coast, California '12

10 / 42

Pinot Noir, Ken Wright Cellars Willamette Valley, Oregon '12

12 / 46

Carmenere, Tamaya Limari Valley, Chile '11

9 / 36

Malbec Catena, Vista Flores, Argentina '11

10 / 40

Grenache, Vindemio "Regain" Rhone, France '09

9 / 36

Syrah, Chateau de Flaugergues Languedoc, France '11

10 / 40

Nebbiolo, Guidobono Piedmont, Italy '12

9 / 36

Cabernet Sauvignon, Seven Falls Wahluke Slope, Washington '11

10 / 40

Meritage, "The Sum" Napa Valley, California '11

14 / 50

Merlot, Luc Pirlet Languedoc, France '12

9 / 36