



Starters

ROASTED CHICKEN SOUP

Root Vegetables, Pulled Chicken,
Hand Cut Pasta
11

ROASTED WINTER VEGETABLE SALAD

Seasonal Vegetables, Herb Salad,
Lemon Marmalade
13

SPINACH SALAD

Blue Cheese, Country Bread, Bacon Jam,
Warm Bacon Vinaigrette
14

GREEN SALAD

Gem Lettuce, Apple, Celery Root,
Citrus Vinaigrette
11

NEW ENGLAND CLAM CHOWDER

Razor & Manilla Clams,
House Made Oyster Crackers
12

SMOKED WHITE FISH

Caviar, House-made Pickles
Grilled Caraway Bread
14

SHRIMP SCAMPI

Jumbo Shrimp, Meyer Lemon,
Toasted Croutons
14

BABY BACK RIBS

Dry Rub, Apple Butter BBQ,
House-made Pickles
15

Pasta

RAVIOLI

Swiss Chard, Sheep's Milk Ricotta,
Sunchoke Puree
12/20

GNOCCHI

Roasted Mushrooms, Fresh Lemon,
Pecorino Cheese, Pesto
11/19

SPAGHETTI & MEATBALLS

Hand Cut Spaghetti, Pork Meatballs,
Roasted Tomato, Garlic
13/21

Entrees

GRILLED ARTIC CHAR

Sauteed Baby Kale, Leeks, Meyer Lemon
Fingerling Potato Confit
28

PAN ROASTED COD

Preserved Lemon Salad, Potato Cake,
Garlic Puree, Pickles
26

LOBSTER BOIL

½ Steamed Lobster, Wild Clams,
Red Potatoes, Drawn Butter
29

VEAL MEATLOAF

Whipped Sweet Potato
Wild Mushrooms, Gravy
26

ROTISSERIE CHICKEN

½ or Whole Bird
Rustic Vegetables, Chicken Jus
22/38

THE PARLOR STRIP

16oz Bone-In Dry Aged Strip Loin
Roasted Vegetables, Bacon, Salsify Puree
52

FRIED CHICKEN

For One or For Two
Biscuits, Cole Slaw
22/38

Sides

Hand Cut
French Fries
6

Hash
Browns
6

Roasted
Vegetables
6

Sauteed
Greens
6

