

# Signature

## APPETIZERS

- Fried Pickles \*\* 6  
House Aioli
- Ahi Tuna\* 13  
Smoked Paprika, Banana & Avocado Salsa
- Four Cheese Empenadas\*\* 8  
Cotija, Smoked Gouda, Cheddar, Swiss
- Beef Tartare\* 14  
Caper Dijon Aioli, Deep Fried Soft Boiled Egg, Grilled Baguette
- Rabbit Fritters 12  
House Aioli, Carrot Ginger Slaw
- Steamed Mussels\* 14  
Smoked Salt, Tarragon, Roasted Tomatoes
- Confit Pork 9  
Honey Butter, Apricot Chutney, Apple Cornbread
- Coconut Curry Shrimp 14  
Raisin Butter Toast
- Pork Pot Sticker Box 12  
Stir Fry Vegetables, Ponzu Sauce
- Braised Beef Tongue Sliders 13  
Gremolata, Pickled Beets
- Cheddar Bacon Stuffed Gnocchi 10  
Pesto Cream Sauce, Stewed Tomatoes, Rustic Bread

## SOUPS & SALADS

- School Street Caesar 9  
Romaine, Parmesan Crisp, Grilled Cheese Croutons, Anchovies
- Scholar's House Salad\*\* 9  
Greens, Herbs, House Vinaigrette
- Caribbean Jerk Chicken Salad 13  
Mango Ginger Vinaigrette, Fried Plantains, Shaved Coconut
- Bruchetta Salad \*\* 11  
Mozzarella, Tomatoes, Olive, Artichoke Hearts,  
Balsamic Reduction, Grilled Rustic Bread
- Fried Oyster Salad 14  
Frisse, Chicharonnes, Cherry Tomato, Lemon, Olive Oil
- French Onion Soup Gratinee 6  
Parmesan Crostini, Swiss, Mozzarella Cheese
- New England Clam Chowder Bread Bowl 9  
Oyster Crackers and Fresh Dill
- Chef's Soup Du Jour 5  
Made with fresh seasonal ingredients every day

## ENTREES

- Mackin' Cheese Al Forno 14  
Linguica, Baked Beans, Roasted Cherry Tomatoes
- Fish N Chips\* 16  
Jalapeño Breaded Haddock, Lime Parmesan Frites,  
Smoked Paprika Tartar Sauce
- Seared Scallops\* 20  
Peach & Pine Nut Risotto, Red Pepper Coulis, Greens
- Lasagna Cupcakes\*\* 14  
Chipotle Marinara, Rapunzel Salad
- Lavender Half Chicken 18  
Herbed Polenta, Seasonal Vegetables
- Seared Salmon\* 21  
Blood Orange Marmalade, Jasmine Rice,  
Seasonal Vegetables
- NY Strip Au Poivre\* 32  
Hennessy Cream Sauce, Smoked Blue Cheese Mashed Potato,  
Seasonal Vegetable
- Full Rack Of Ribs 21  
Apple Cornbread, Seasonal Vegetable
- Apple Cider Pork Belly 19  
Apple Hash, Cider Reduction, Toasted Sesame Glaze

## BURGERS

- Apple Chutney Burger\* 10  
Smoked Gouda, Maple Smoked Bacon
- Quesadilla Burger\* 10  
Banana & Avocado Salsa, Habanero Aioli, Cotija cheese
- Scholar's House Burger\* 12  
Bacon Fat Burger, Smoked Maple Syrup,  
Melted Brie, Grilled Tomato
- Garbanzo Burger 11  
Cucumber Yogurt Sauce, Smoked Tomato, Habanero Aioli, Focaccia

## FLATBREADS & PIZZAS

- Za'atar Flatbread\*\* 12  
Pine Nuts, Goat Cheese, Hummus, Labneh
- Prosciutto Pizza 13  
Caramelized Onions, Mozzarella Cheese, Red Sauce
- Margharita Flatbread\*\* 11  
Sliced Tomatoes, Buffalo Mozzarella, Basil, Red Sauce
- Tuscan Flatbread\*\* 13  
Sundried Tomato, Pesto, Goat Cheese, Red Sauce

A 20% gratuity may be added to parties of six or more. Please inform your server of any food allergies.

\*Consuming raw or undercooked food may cause foodborne illness \*\* Vegetarian dish