

CHEF'S PLATES

"First we eat. Then we do everything else."

~ M.F.K. Fisher

POTTED SMOKED PORK / 12

Berkshire pork, braised mustard seed, sour green apple, hot cider ale mustard, toasted baguette

SHRIMP & ANDOUILLE / 14

Gulf shrimp, house made andouille, roasted corn flan, garlic cream, cilantro oil, pea tendrils

EGGPLANT RAGOUT / 15

smoked tomato, kalamata olive, pine nuts, warm Maplebrook Farms burrata, watercress pistou, toasted baguette

YELLOWFIN TUNA CRUDO / 16 ^{*GF}

watermelon, tomato concassé, basil oil, balsamic reduction, micro wasabi greens

JUMBO SEA SCALLOPS / 22 ^{*GF}

New Bedford scallops, Hudson Valley foie gras, frisée, blackberry balsamic jam and veal jus

BABY OCTOPUS / 16

Canary Island charred baby octopus, sweet and sour carrot, radish, maple bourbon barrel aged soy

TUNA TARTAR / 17

cucumbers, red bell pepper, aji amarillo, daikon sprouts, black tobiko caviar, micro greens, crispy wontons

KONA KAMPACHI CRUDO / 17 ^{*GF}

tangerine, mango, pomegranate, Nichols Farm baby fennel, mint, toasted chipotle powder, micro cilantro, tangerine oil

LAMB MEATBALLS / 16

Cedar Springs lamb, black garlic, house made Meyer lemon ricotta, smoked tomato vindaloo, toasted baguette

BLACK MUSSELS / 13

Prince Edward Island cider braised black mussels, heirloom apple, fennel, Bell's Two Hearted Pale Ale, toasted baguette

^{*GF} - Gluten Free

Corporate Executive Chef Paul Katz

Executive Chef Scott Walton

SOUP & SALAD

FRENCH ONION / 9

vidalia, sweet red & cippolini onion,
Fair Oaks Farms sweet swiss, gruyere, butterkase,
Left Hand Milk Stout broth, toasted baguette

HEIRLOOM TOMATO SALAD / 11

marinated tomato, cucumber, pickled red onion,
dehydrated olive, house made Meyer lemon ricotta,
olive oil croutons, white balsamic vinaigrette

WEDGE SALAD / 11 *GF

crumbled bleu cheese, house cured lardons,
oven roasted sweet 100's, brioche croutons,
whipped buttermilk bleu cheese dressing

DUCK CONFIT SALAD / 16 *GF

Maple Leaf Farms pulled duck thigh & leg,
mixed greens, jicama, cucumbers,
grape tomatoes, brie cheese vinaigrette

"Eat what you like & let the food fight it out inside."

~ Mark Twain

1871 CHILI / 9

smoked brisket, NY strip steak, pork,
chipotle peppers, red onions, crème fraiche,
New Holland Dragon's Milk Stout beer, corn muffin

SEAFOOD SALAD / 17

Canary Island charred baby octopus, calamari, shrimp,
bay scallops, toasted baguette, lemon oregano vinaigrette

BEET SALAD / 13 *GF

baby red, golden & candy stripe beets, roasted spiced pear,
shaved fennel, pecan goat cheese nougat, frisée,
mache, Burton's maple sherry vinaigrette

CHOPPED CHICKEN SALAD / 15 *GF

romaine, radicchio, Belgian endive, hearts of palm,
oven roasted sweet 100's, sweet corn, radish, cucumber,
kalamata olive, goat cheese, sweet & sour tarragon dressing
grilled shrimp / 5 seared tuna / 7

SANDWICHES

all sandwiches come with olive oil parsley fries

H & H BURGER / 13

8oz Pat LaFrieda aged beef patty, Carr Valley white cheddar,
beer battered onion rings, dill pickle, shredded iceberg lettuce,
vine ripened tomato, soft white bun

SMOKED PORK LOIN SANDWICH / 13

applewood smoked Berkshire pork loin,
pickled vegetable slaw, shishito aioli, soft French roll

SMOKED WHITEFISH CLUB / 14

hot, smoked Great Lakes whitefish, house cured bacon,
tomato, bib lettuce, dill pickle aioli, toasted brioche

"Few people understand a really good sandwich"

~ James Beard

CHICKEN SANDWICH / 12

Miller Farms chicken breast, Corn Flake crust,
garden pepper ranch dressing, bib lettuce, red onion, toasted bun

LOBSTER ROLL / 18

poached Maine lobster, New England style hot dog bun,
vinegar gaufrette purple potato chips

GRILLED "JARDINIÈRE" SANDWICH / 12

portabella mushroom, zucchini, yellow squash, eggplant,
sweet red pepper, Maplebrook Farms warm burrata, arugula,
shishito aioli, seven grain country loaf

FISH & CHIPS / 15

Chesapeake Bay pollack, Bell's Two Hearted Pale Ale beer batter,
coriander slaw, malt vinegar powder, cornichon tartar

DINNER

available after 4pm

"You can't just eat good food. You've got to talk about it too, & you've got to talk about it to somebody who understands that kind of food."

~ Kurt Vonnegut

WILD MUSHROOM & PEA RISOTTO / 16 ^{*GF}

seasonal wild mushrooms, English peas, wild arugula, sheep's milk parmesan, brown butter

GRILLED ARTICHOKE PAPPARDELLE / 18

grilled artichoke, pappardelle pasta, oven roasted sweet 100's, spinach, pine nuts, sheep's milk parmesan, kalamata pistou

JUMBO LUMP CRAB AGNOLOTTI / 24

Chesapeake Bay jumbo lump crab meat, cheese stuffed agnolotti pasta, seasonal wild mushrooms, toasted hazelnuts, buttermilk bleu cream

LOBSTER SHORTCAKE / 24

Maine lobster, bell peppers, corn, tomatoes, red onions, spicy sherry cream, tomato relish, Fair Oaks Farms aged cheddar & green onion biscuit, sour cream

HALIBUT / 27 ^{*GF}

Sitka Sound pan seared halibut, charred cauliflower puree, spring fennel succotash, watercress pistou

ARCTIC CHAR / 21 ^{*GF}

Iceland oven roasted arctic char, rock shrimp potato hash, raspberry demi-glace, lemon butter

PORK TENDERLOIN / 21

Berkshire pork grilled medallions, orange chili marinade, purple potato turnip hash, smoked paprika, orange gastrique

SMOKED CAPON / 19 ^{*GF}

Dakota Farms cherry wood smoked half capon, bacon bleu cheese slaw, corn on the cob, olive oil parsley fries, house made barbeque sauce

RAINBOW TROUT / 23

Clear Springs whole grilled rainbow trout, Maple Leaf Farms smoked duck breast, grilled artichoke, asparagus, wild rice, toasted hazelnuts, soy maple brown butter

NY STRIP / 44 ^{*GF}

Painted Hills 12 oz grilled USDA prime steak, black truffle-potato puree, asparagus, Nichols Farm roasted cipollini onions, red wine jus

VENISON / 28 ^{*GF}

Broadleaf Farms pan seared venison, tomato powder crusted, sweet & sour red cabbage, salsify, braised mustard seed, red wine sauce

LAMB / 24 ^{*GF}

Cedar Springs grilled lamb chop, braised shank, turnip, beet, toasted hazelnut, mint, braising jus



^{*GF} - Gluten Free

18% gratuity is added to parties of 6 or more