

Lord Hobo

Appetizers

Charcuterie tasting with pickled vegetables and mustards...

Tasting of deviled eggs, our fare the well to the B side...

Fried sweet neck oysters, vinegar cabbage and remoulade...

Mussels and fries, pilsner cream and a trio of aioli...

Maine Lobster Mac & Cheese...

Artisanal cheeses, daily chef's selection of 3 cheeses... market

Meat and cheese, a pairing of three charcuteries and cheeses... market

Chips

Curry chips, hand cut fries, house made curry...

Gravy chips, hand cut fries, red wine demi...

Truffle chips, hand cut fries, parmesan, and truffled ketchup...

Salads

Fraise, confit shallots, bacon, crispy mushrooms, sherry vin...

Arugula, Humboldt fog goat cheese, duck confit, champagne vin...

Entrees

Hanger steak and fries, red wine demi, confit of shallot & garlic...

8oz hand packed burger, peppered brioche, aged Irish cheddar...

House made gnocchi, oxtail, squash, Parma cream ...

Wild mushroom polenta with grilled fall vegetables...

Saffron risotto paella, mahogany clams, mussels, calamari...

True Shepherd's pie, braised lamb, root veg, colcannon...

Half roast chicken, carrots, celery, chippolini onions & roast potatoes...

Seared Local Cod, braising greens, baby beets, local clams

pan roasted skate, Preserved lemon, fennel and caperberry

Grilled rib eye, marrow butter, gorgonzola wh