

Country Table

Warm Olives with Balsamic Vinegar 7
Housemade Ricotta and Smashed Cranberries, Grilled Sourdough 10
Roasted Kabocha Squash Toast, Fresh Ricotta, Apple Cider Vinegar 11
Peekytoe Crab Crostini with Garlic Aioli 14
Local Salumi and Cheese 17

Raw

Tuna Tartare, Avocado, Radish and Soy-Ginger Sauce 15
Hamachi Sashimi, Sherry Vinaigrette and Pecan Seasoning 16

Starters

Butternut Squash Soup, Mushrooms and Chives 9
Kale Salad with Parmesan Dressing, Serrano Chili and Mint 12
Baby Beets with Yogurt, Balsamic Vinegar and Herbs 13
Gulf Shrimp Salad, Mesclun, Avocado, Truffle Dressing and Champagne Vinaigrette 18
Foie Gras Terrine, Dried Sour Cherries, Candied Pistachios and White Port Gelée 19
Crackling Calamari, Yuzu Dipping Sauce and Sesame 14

Pizzas

Tomato and Mozzarella Pizza with Basil 12
Mushroom Pizza with Three Cheeses and Farm Egg 17
Black Truffle and Fontina 19
White Pizza with Prosciutto di Parma 13

Pastas

Fresh Angel Hair with Caramelized Brussels Sprouts and Basil-Pistachio Pesto 13/19
Fresh Ricotta Raviolis, Tomato Sauce and Parmesan 14/22
Rigatoni with Meatballs and Smoked Chili-Tomato Ragu, Grated Parmesan 16/24

Entrees

Slowly Cooked Scottish Salmon, Mashed Potatoes, Brussels Sprouts and Truffle Vinaigrette 26
Roasted Hake, Tender Broccoli, Grated Ginger Dressing with Chervil and Mint 25
Sautéed Diver Scallops, Meyer Lemon-Cauliflower Sauce, Fried Onions, Garlic and Capers 32
Maine Lobster Roasted in the Shell with Oregano and Chili 37
Bacon Gruyere Grass Fed Burger, Russian Dressing and Yuzu Pickles 19
Parmesan Crusted Organic Chicken, Salsify and Lemon-Basil Sauce 25
Grilled Beef Tenderloin, Herbal Spinach and Tempura Onions, House Made Hot Sauce Butter 38
Prosciutto Wrapped Berkshire Pork Chop, Mushrooms, Sage, White Wine Sauce 32
Grilled Lamb Chops, Smoked Chili Glaze, Sweet Onions and Broccoli Rabe 38

Sides 7

Mashed Potatoes
Grilled Broccoli Rabe, Olive Oil and Chili Flakes
House Made French Fries with Herbs
Roasted Brussels Sprouts with Thyme and Pecans
Wild Rice with Shallots and Parsley