

DINNER

FIRST COURSE

Tuna Sashimi - \$17

Broken Garlic Chili Vinaigrette, Radish Salad, Soy Pearls

Pear and Gorgonzola Salad - \$13

Watercress, Baby Arugula, Endive, Pears, Walnuts, Pinot Grigio Vinaigrette

Lobster Consommé - \$9

Lobster Dumplings, Snap Peas, Baby Carrots, Ginger, Lemongrass

Caprese Salad - \$13

House-made Mozzarella, Baby Arugula, Heirloom Tomato, Prosciutto Vinaigrette

Steamed P.E.I. Mussels - \$12

Garlic, Leeks, Saffron, Pinot Grigio

Duo of Beef - \$16

Tea Smoked Beef, Korean Beef Tartare, Jasmine Tea Cracker

Lobster Ravioli - \$13

House-made Ravioli, Poached Lobster Tail, Crispy Leeks, Saffron Lobster Cream Sauce

Foie Gras - \$17

Chef's Choice - Seasonal Offering

MAIN COURSE

Lamb - \$33

Chef's Choice - Seasonal Offering

Duo of Chicken - \$23

Crispy Breast, Confit of Leg and Thigh, Braised Collard Greens, Truffle Mac & Cheese

Seared Salmon - \$25

Chick Pea Panisse, Pipérade, Harissa, Blood Orange Emulsion

Slow Roasted Ribeye - \$32

Cauliflower Puree, Roasted Romanesco, Potatoes Anna, Bordelaise Sauce

Grilled Sirloin - \$34

Horseradish Pommes Puree, Spring Vegetables, Cabernet Reduction

Berkshire Pork Tenderloin Roulade - \$27

Wild Boar Sausage, Pancetta and Spring Pea Risotto, Pork Jus

Seared Halibut - \$28

Wellfleet Clams, Artichokes, Tomato, Snap Peas, Chardonnay Nage

Seared Sea Scallops - \$24

Red Lentils, Napa Cabbage, Pickled Daikon Salad, Curried Blood Orange Emulsion

SIDES - \$6

Truffle Mac & Cheese

Roasted Romanesco & Cauliflower

Grilled Asparagus

Pancetta & Spring Pea Risotto

Spring Vegetables

Horseradish Pommes Puree

DESSERTS - \$11

Red Velvet Goat Cheese Cake

Bananas Foster Crème Brûlée

Apple Tart with Candied Bacon Maple Ice Cream

Chocolate Terrine

LUNCH

FIRST COURSE

Tuna Sashimi - \$17

Broken Garlic Chili Vinaigrette, Radish Salad, Soy Pearls

Steamed P.E.I. Mussels - \$10

Garlic, Leeks, Saffron, Pinot Grigio

Lobster Consommé - \$8

Lobster Dumplings, Snap Peas, Baby Carrots, Ginger, Lemongrass

Fried Calamari - \$12

Kumquats, Pickled Red Jalapanos, Red Thai Curry Sauce

Steak Tartare - \$12

Korean Style Steak Tartare, Quail Egg, Watercress Salad

SALADS

Caesar Salad - \$10

Hearts of Romaine, Brioche Croutons, Parmesan Tuile
Add Chicken + \$4

Caprese Salad - \$13

House-made Mozzarella, Baby Arugula, Heirloom Tomato, Prosciutto Vinaigrette

Seared Tuna Nicoise - \$15

Spring Greens, Fingerling Potatoes, Charred Asparagus, Tomato, Boiled Egg, Nicoise Olives, Pinot Grigio Citrus Mustard Vinaigrette

Grilled Ribeye Steak Salad - \$16

Spring Greens, Tomato, Crispy Fried Vidalia Onions, Roasted Red Pepper, Blue Cheese Dressing

MAIN COURSE

Braised Rabbit Croque Madame - \$15

Ricotta Herb Spread, Mornay Sauce, Gruyere, Fried Egg, Spring Greens Salad

Lobster Roll - \$17

Fine Herb and Lemon Aioli, Smoked Bacon, Bibb Lettuce, Tomato, Brioche Roll, Taro Root Chips

Muffuletta - \$13

Salami, Capicola, Sopressata, Sharp Provolone, Mixed Olive Spread, Focaccia

House Burger - \$17

Truffle Aioli, Sharp Cheddar, Bibb Lettuce, Tomato, Crispy Leeks, Rosemary Garlic Pommes Frites

Gnocchi - \$13

English Peas, Asparagus, Arugula, Sunchokes, Sunchoke Puree

Duo of Chicken - \$17

Crispy Breast, Confit of Leg and Thigh, Braised Collard Greens, Truffle Mac & Cheese

Seared Salmon - \$19

Chick Pea Panisse, Pipérade, Harissa, Blood Orange Emulsion

FLATBREADS

Margarita - \$10

Buffalo Mozzarella, Basil, Tomato

Pear & Prosciutto - \$12

Pears, Prosciutto, Gorgonzola Cheese, Baby Arugula, Balsamic Glaze

White Clam - \$13

Wellfleet Clams, Garlic, Parsley, Shaved Fennel

Carbonara - \$13

Pancetta, Cracked Black Pepper, Fried Egg

Veggie - \$12

Artichokes, Kalamata Olives, Roasted Red Peppers, Feta

Truffle Mushroom - \$14

Wild Mushroom, Truffles, Baby Arugula

SIDES - \$6

Truffle Mac & Cheese

Roasted Romanesco & Cauliflower

Grilled Asparagus

Pancetta & Spring Pea Risotto

Spring Vegetables

Horseradish Pommes Puree

DESSERTS - \$11

Red Velvet Goat Cheese Cake

Bananas Foster Crème Brûlée

Apple Tart with Candied Bacon Maple Ice Cream

Chocolate Terrine

BAR MENU

Cheese & Charcuterie Plate - \$14

Imported Meats & Local Artisan Cheeses with Chef's Pairing of Accompaniments

Tuna Sashimi - \$17

Broken Garlic Chili Vinaigrette, Radish Salad, Soy Pearls

Fried Oyster Po' Boy Sliders - \$12

Old Bay Aioli, Celery Root Slaw, Bibb Lettuce, Tomato

Tempura Garden - \$10

Asparagus, Shitaki Mushrooms, Fiddleheads, Baby Bok Choy, Miso Broth

Arancini - \$12

Stuffed with Shrimp, Fontina & Parmesan Cheeses, Spicy Pomodoro Sauce

Fried Calamari - \$12

Kumquats, Pickled Red Jalapenos, Red Thai Curry Sauce

Pommes Frites Trio - \$10

Rosemary Garlic, Truffle Parmesan Fine Herbs, Cracked Black Pepper

Hummus and Grilled Pita - \$8

Topped with Toasted Pine Nuts, Olive Oil, Parsley
Add Lamb + \$3

House Burger - \$17

Truffle Aioli, Sharp Cheddar, Bibb Lettuce, Tomato, Crispy Leeks, Rosemary Garlic Pommes Frites

FLATBREADS

Margarita - \$10

Buffalo Mozzarella, Basil, Tomato

Pear & Prosciutto - \$12

Pears, Prosciutto, Gorgonzola Cheese, Baby Arugula, Balsamic Glaze

White Clam - \$13

Wellfleet Clams, Garlic, Parsley, Shaved Fennel

Carbonara - \$13

Pancetta, Cracked Black Pepper, Fried Egg

Veggie - \$12

Artichokes, Kalamata Olives, Roasted Red Peppers, Feta

Truffle Mushroom - \$14

Wild Mushroom, Truffles, Baby Arugula