



## STARTERS

<b>Soup du Jour</b>	<b>\$14</b>
Chef's soup of the day	
<b>New England clam chowder</b>	<b>\$16</b>
smoked bacon, soda bread	
<b>Poached Lobster Tail</b>	<b>\$28</b>
braised leeks, crispy potatoes, cognac lobster bisque	
<b>Burrata and Chilled Asparagus</b>	<b>\$18</b>
burrata, prosciutto di parma, espelette, carmenere reduction	
<b>Catalina Chicken Lollipop</b>	<b>\$18</b>
citrus fennel salad, catalina bbq sauce	
<b>Shrimp Cocktail</b>	<b>\$26</b>
cocktail sauce, lemon	
<b>Charcuterie and Cheese Board</b>	<b>\$30</b>
prosciutto di parma, bresaola, finocchiona, Wensleydale, alehouse cheddar, great hill blue, fresh fruit, pickled vegetables, mostarda, fresh honeycomb, toasted nuts, crackers	

## SALADS

<b>Beet and Fig Salad</b>	<b>\$21</b>
arugula, red watercress, goat cheese croquette, red wine vinaigrette	
<b>Caesar Salad</b>	<b>\$19</b>
red romaine, croutons, black garlic caesar dressing	
<b>Grilled Peach Salad</b>	<b>\$21</b>
baby kale, english cucumbers, watermelon radish, toasted pistachio, red onion, blackberry vinaigrette	
<b>add:</b> grilled marinated chicken breast \$10, grilled sirloin* \$12, atlantic salmon * \$12, grilled jumbo shrimp \$15	

We support local farmers and highlight many of their offerings on our menu. Some of our partners include, Back Yard Farms, Russell Orchard, Maplebrook Farms, Foley Fish and The Chef's Garden.

20% gratuity added for parties of (6) or more

*\*Before placing your order, please inform your server if a person in your party has a dietary restriction or allergy. \*These items contain raw or undercooked and will be cooked to your specification. Please be informed that the consumption of raw or undercooked foods may pose certain health risks.*

## MAINS

<b>Blue Crab BLT</b>	<b>\$28</b>
bacon jam, lettuce, tomato, tarragon mayo, sourdough	
<b>Seared Duck Breast</b>	<b>\$37</b>
shaved brussel sprouts, potatoes pave, candied baby carrot, cherry demi	
<b>Rigatoni Bolognese</b>	<b>\$28</b>
beef and pork ragu, parmesan cheese	
<b>Lobster Roll</b>	<b>\$34</b>
tarragon mayo, butter brioche roll	
<b>Pan Seared Ora King Salmon</b>	<b>\$42</b>
warm asparagus, avocado, cherry tomatoes, sundried tomato, quinoa, frisee, sunflower romesco, tobiko bearnaise	
<b>Grilled Branzino</b>	<b>\$35</b>
fennel scented, niçoise olive tapenade, spinach, corn, French navy beans, sweetie drop peppers, fish consommé	
<b>Artisan Burger</b>	<b>\$25</b>
bacon, gruyere, lettuce, tomato, blueberry onion jam, brioche, fries	
<b>Grilled Sirloin</b>	<b>\$48</b>
smashed new potatoes, roasted cauliflower, crispy onions, foie gras demi	
<b>Frenched Chicken Breast</b>	<b>\$35</b>
mashed potatoes, haricot verts, garlic confit, green peppercorn sauce supreme	
<b>Roasted Mushrooms</b>	<b>\$32</b>
mixed organic mushrooms, coconut pea puree, pickled shallot, crispy polenta, tete de moine	

## SIDES

<b>Crispy Brussel Sprouts</b>	<b>\$8</b>
orange balsamic glaze	
<b>Garlic Spinach</b>	<b>\$8</b>
crushed chili flake	
<b>Truffle Fries</b>	<b>\$10</b>
black truffle sea salt, truffle aioli, grated parmesan	