

appetizers

Blackberry Point(VA) mignonette, lemon	\$3/oyster
New England clam chowder creamy clam broth, Benton's bacon, potatoes, top neck clams, parsley oil	\$9
sweet potato soup sweet potato and apple, curried carrots, saffron	\$8
shrimp cocktail 5 shrimp, cocktail sauce, lemon	\$13
beet salad red and golden beets, carrots, chickpeas, blue cheese, arugula, almonds, honey- orange vinaigrette	\$12
wild mushroom toast wild mushrooms, garlic, shallots, heavy cream, thyme, rosemary	\$11
PEI mussels shallots, garlic, leek, cream sauce, toast points	\$12
scallops butternut squash puree, apple and fennel slaw, squash seed powder	\$16
seared pork belly roasted carrot puree, broccolini, pickled shallots, micro greens	\$15
Brussels sprouts Applewood smoked bacon lardons, shallots, bacon vinaigrette	\$10

entrees

Memphis style ribs baby back ribs, baked mac 'n cheese, coleslaw, bbq sauce	\$26
New York strip 12oz. steak, mushroom cream sauce, sour cream and chive mashed potatoes, asparagus	\$35
seafood risotto Arboria rice, mussels, clams, shrimp, scallops, calamari, parmesan cheese	\$30
chicken schnitzel breaded and pan-fried chicken breast, herb roasted red bliss potatoes, charred broccolini	\$23
veggie shepard's pie lentils, mushrooms, peas, leeks, topped with mashed potatoes, served with brussels sprouts	\$20
pappardelle with lamb ragu braised lamb, parmesan, basil	\$22
yankee pot roast beef rib, roasted red bliss potatoes, bacon wrapped asparagus, natural jus	\$28

desserts

crème brulee vanilla custard, caramelized brown sugar	\$7
3 flourless brownies	\$7
gingerbread cookie apple compote, Chantilly cream, cinnamon	\$8

*consuming raw and undercooked meats, poultry,
seafood,
shellfish, eggs, or unpasteurized milk
may increase your risk of a food borne illness*

20% service charge will be added to all parties