

STARTERS

SALTY POTATO CHIPS | HOUSE-MADE ONION DIP
4

RICOTTA TOAST | HOUSE-MADE RICOTTA, ROASTED GARLIC, SQUASH SEED OIL, WHOLE GRAIN PUMPKIN SEED BREAD
10

HOUSE PÂTÉ | DAILY COMPOSITION
9

GREENS

FIELD GREEN SALAD | AGED BALSAMIC VINEGAR & EXTRA VIRGIN OLIVE OIL
8

BRUSSELS SPROUTS & FRISÉE SALAD | BACON, GOUDA, RED GRAPES, MUSTARD VINAIGRETTE
13

BEET SALAD | PICKLED BEETS, ORANGES, CANDIED WALNUTS, FIELD GREENS, PANKO-CRUSTED GOAT CHEESE, BALSAMIC GLAZE
14

APPLE SPINACH SALAD | LOCAL APPLES, TOASTED CASHEWS, DRIED CRANBERRIES, WHITE BALSAMIC VINAIGRETTE
15

SMALL PLATES

DUCK MEATBALLS | WILD RICE & GOAT CHEESE PANCAKES, BACON, PICKLED MUSHROOMS, CIDER VINEGAR SAUCE
16

GRILLED SPANISH OCTOPUS | BRAISED FENNEL, KALAMATA OLIVES, CHICKPEA LEMON-GARLIC SAUCE
19

CHICKEN WINGS | SIX ROASTER WINGS GLAZED IN GINGER, SOY & HONEY WITH BLEU CHEESE DRESSING
13

HARVEST FLATBREAD | GOAT CHEESE, MAPLE GLAZED WINTER SQUASH, SAGE
14

TURKEY SLIDERS | ARUGULA, ROMESCO SAUCE, BRIOCHE ROLLS SERVED WITH FRENCH FRIES
14

LUMP CRAB CAKE | SHAVED HEIRLOOM CARROTS, PARSLEY, SUMAC AIOLI
21

LARGE PLATES

PANKO CHICKEN CUTLET | ARUGULA, GRAPE TOMATOES, RADICCHIO, LEMON VINAIGRETTE
21

DUCK BREAST | ROASTED WILD MUSHROOMS, TURNIPS, SWEET SHERRY GLAZE
31

CAVATELLI PASTA | PEPPADEW PEPPERS, TUSCAN KALE, PARMESAN
25

SCALLOPS | CAULIFLOWER, PEQUILLO PEPPER & HAZELNUT RELISH, HERBS
33

HALIBUT | GREEN LENTILS, ACORN SQUASH, CRISPY LEEKS
36

CIOPPINO | LITTLENECK CLAMS, GULF SHRIMP, SCALLOPS, MUSSELS, GEMELLI PASTA, LEMON-GARLIC WHITE WINE SAUCE, GRILLED BREAD
27

SALMON | ROASTED BABY CARROTS, BRUSSELS SPROUTS, WHOLE GRAIN MUSTARD SAUCE
27

ANGUS BEEF BURGER | BIBB LETTUCE, TOMATO, RED ONION, THICK CUT BACON, 'ADAM'S RESERVE' NEW YORK WHITE CHEDDAR, BRIOCHE ROLL
18

BLACK ANGUS MEATLOAF | YUKON GOLD MASHED POTATOES, ESPAGNOLE SAUCE
21

BEEF SHORT RIB | RED WINE BRAISE, SAVOY CABBAGE, CRANBERRIES, APPLE PARSNIP PURÉE
32

FILET MIGNON | MARBLE POTATOES, MARKET VEGETABLES
6 OZ 33

ANGUS NEW YORK STRIP STEAK | MARBLE POTATOES, MARKET VEGETABLES
14 OZ 42

RACK OF LAMB | WILD MUSHROOM POLENTA, PICKLED CHERRIES, PORT WINE SAUCE
37

ON THE SIDE | FRENCH FRIES 5
SWEET POTATO FRIES 5
MARKET VEGETABLES 5
YUKON GOLD MASHED POTATOES 6
WILD MUSHROOM POLENTA 7
BRUSSELS SPROUTS & BACON 8

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS SO THAT WE MAY ACCOMMODATE YOU.

EATING RAW OR UNCOOKED MEATS, POULTRY, SHELLFISH AND SEAFOOD MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

executive chef JOHN FREEZEE *sous chef* DAVID SANGIACOMO