



SPRING 2017

STARTERS

CHARCUTERIE BOARD 20.

Prosciutto Di Parma, Sopressatta, Pork Belly, Stilton Bleu Cheese, First Light Farms Local Goat Cheese, Pickled Green Beans, Beet Pickled Eggs, Whole Grain Mustard, Grilled Crostini

BRUSCHETTA PLATTER 20.

Saffron Tomato Confit, Tomato Jam, Marinated Olives, Roasted Red Peppers, Grilled Baguette, Fresh Mozzarella, Grilled Portabella Mushrooms, Heirloom Tomatoes, Basil Vin, Fresh Pesto

FRESH OYSTERS ON THE HALF SHELL

1/2 DOZEN 16. / FULL DOZEN 28.

Daily Selection of Fresh Oysters Served Over Crushed Ice, with Pink Peppercorn Mignonette

BROILED OYSTERS

Broiled Oysters w/ Smoked Chili Butter

1/2 DOZEN 18. / FULL DOZEN 30.

RESTAURANT WEEK ENTREES

SPAGHETTI CARBONARA 20.17

Spaghetti, Bacon, Fresh Peas, Parmigiano Reggiano, Local Farm Egg

PAN SEARED HALIBUT 30.17

Confit Heirloom Tomatoes, Cous Cous, Basil Oil, Pea Shoots

22 OZ. PORTERHOUSE STEAK 40.17

Grilled 22 oz. Porterhouse, Porcini Butter, Confetti Potato Hash, Sauteed Spinach

*All Restaurant Week Entrees include a Warm Housemade Brownie
with Fresh Whipped Cream & Chocolate Sauce for dessert.*