

MENU



FROM THE GARDEN

SIGNATURE SALAD 14.00

MIXED GREENS, GRILLED ZUCCHINI, ROASTED TOMATOES, ROASTED CORN, GRILLED ASPARAGUS, CILANTRO VINAIGRE E

ARUGULA SALAD 14.00

MIXED GREENS, ROASTED HAZELNUTS, STRAWBERRIES, GOAT CHEESE, BALSAMIC VINAIGRE E

CLASSIC CAESAR 14.00

ROMAIN HEARTS, POLENTA CROUTONS, WHITE ANCHOVIES, SHAVED PARMESAN

BURRATA SALAD 16.00

FRESH BURRATA CHEESE, HEIRLOOM TOMATOES, AGED BALSAMIC, BASIL PESTO

FROM THE RANGE

CORNISH GAME HEN 28.00

FRESH BURRATA CHEESE, HEIRLOOM TOMATOES, AGED BALSAMIC, BASIL PESTO

STEAK FRITES 34.00

FRESH BURRATA CHEESE, HEIRLOOM TOMATOES, AGED BALSAMIC, BASIL PESTO

PORK TENDERLOIN CALABRESE 34.00

FRESH BURRATA CHEESE, HEIRLOOM TOMATOES, AGED BALSAMIC, BASIL PESTO

CLUB BURGER 19.00

8-OUNCE FRESH BURGER, BIB LE UCE, TOMATO, CHEDDAR CHEESE, BACON, BRIOCHE BUN, CURLY FRIES, PICKLE

FROM THE EARTH

PARMESAN GNOCCHI 24.00

WILD MUSHROOMS, GARLIC ROASTED TOMATOES, BABY ARUGULA, VEGETABLE JUS

STARTERS & SOUPS

TRUFFLE FRIES 14.00

CURLY FRIES, WHITE TRUFFLE OIL, PARMESAN

CRISPY CAULIFLOWER 14.00

RICE FLOUR DUSTED, ASIAN CITRUS SAUCE

FRIED CALAMARI 16.00

SQUID RINGS AND TENTACLES, RICE FLOUR DUSTED, BABY ARUGULA, PEPPER RINGS, AND SWEET CHILI AIOLI

MUSSELS 16.00

CHORIZO, ONIONS, CHIPOTLE, WHITE WINE

FIRECRACKERS 12.00

BRAISED CHICKEN THIGH MEAT, BUFFALO SAUCE, CRUMBLER BLUE CHEESE, WONTON WRAP

RHODE ISLAND CLAM CHOWDER 10.00

PANCE A, FRESH HERBS, OYSTER CRACKERS

FROM THE SEA

HONEY LAVENDER SALMON 28.00

WARMING POTATO AND BEET GRATIN SERVED WITH A PROTEIN OF THE SEASON

GRILLED SWORDFISH 28.00

NAPA CABBAGE PINEAPPLE SLAW, WATERMELON GASTRIQUE

PAN-SEARED SCALLOPS 32.00

SPRING PEA PUREE, SWEET CORN RISO O, CRISP PANCE A

PAN SEARED MONKFISH 26.00

ASPARAGUS PS, HEIRLOOM TOMATOES, SHITAKE MUSHROOMS, LOBSTER JUS

LOBSTER ROLL- CHILLED 29.00

BIB LE UCE, GRILLED BRIOCHE ROLL, CURLY FRIES

BLACK BEAN BURGER 16.00

HOUSE MADE BURGER, BIB LE UCE, TOMATO, ONION, BRIOCHE BUN, CURLY FRIES, PICKLE