

Salads

Baby Kale and Arugula dates, pistachios, and grains on a bed of baby greens tossed with a curry vinaigrette **12**

Roasted Beet red onions, candied almonds, Maplebrooke mozzarella, baby greens, tossed with a cider vinaigrette **13**

Caesar chopped romaine, house croutons, Parmigiana Reggiano Small **7** | Large **11** | Add Anchovies **3**

House mesclun greens, onions, tomatoes, carrots topped with toasted pepitas, maple Dijon vinaigrette **6**

** Salad additions: Chicken + **8** | Salmon + **10** | Sliced Tenderloin + **12** **

Small Plates

Jumbo Lump Crab Cakes famous and sautéed, served with an orange pesto aioli and mixed greens **16**

Sous Vide Shrimp Cocktail slow cooked shrimp in herbed olive oil with a citrus Escabeche **15**

Curry Coconut Mussels steamed mussels with a coconut milk and curry broth, with a spritz of fresh lime **13**

Fried Calamari dusted with seven spice and rice flour, served with either a citrus soy dipping sauce or tossed with garlic butter and hot banana peppers **13**

Beef Lettuce Cups five spice and lemongrass seasoned beef, pickled onions, cucumbers, and carrots nested in a cup of butter lettuce served with a Thai dipping sauce and crushed peanuts **13**

Chicken Pinchos skewered chicken with a saffron fig jam, accompanied with a Piri Piri preserve and challah toast **12**

Main Plates

Canamak Farm Burger grass fed beef, lettuce, tomato, and onion on a house made challah roll served with fries **17**

** Add any of the following: Bayley Hazen Blue +**3** | Grafton cheddar +**3** **

Bolognese Pasta house made meat sauce (beef, lamb, pork), imported Italian pasta, Maplebrook ricotta, finished with Parmigiano Reggiano **22**

Sautéed Salmon crusted with a citrus and spice blend, served with a cherry gastrique, coconut black rice, green beans, and shallots **25**

Roasted Cod with a crab and potato crust, served with a roasted carrot shellfish sauce, Vermont butter mashed, buttery asparagus **29**

Butter Poached Monkfish Madagascar vanilla bean butter poached “poor man’s lobster”, coconut black rice, honey thyme baby carrots **36**

Filet of Beef topped with a hazelnut crust, sweet garlic, and red wine sauce, Vermont butter mashed, green beans and shallots **37** Add Bayley Hazen blue cheese +**4**

Pan Roasted Lamb Rack half a rack, red wine, onion, and eggplant compote, pan jus and herb pesto, sweet potato pave, honey thyme baby carrots **37**

Duck Breast sweet spice crusted, then pan seared medium rare with a plum sauce, sweet potato pave, tender buttery asparagus **30**

Braised Pork Shoulder free form ravioli with a lemon caper oyster mushroom sauce **25**

Chicken and Foie Gras slightly smoked roasted chicken breast, topped with foie gras and served with a thyme infused broth, chicken stock cooked potato, mixed vegetables **27**

Apple Island Chicken Statler chicken breast, with a reduced apple cider, brandy, and ginger demi glacé sauce, Yukon mashed, green beans and shallots **25**

Roasted Veggie Bowl seasonal assortment of vegetables, roasted with a ginger miso vinaigrette over a bed of mix grains **19**

Vegan dishes available upon request and made to order