



DINNER

SMALL PLATES

- bacon wrapped dates...4
- crisp burrata...8
- artichoke dip fondue...8
- macaroni + cheese | smoked ham hock...10
- shrimp cocktail...9

APPETIZERS

- new england clam chowder | littlenecks | applewood bacon...8
- tomato soup | cheddar croutons...7
- seared sea scallops | eggplant caponata...12
- mesclun salad | shaved reggiano | pine nuts | lemon vinaigrette...9
- roasted beets | goat cheese | spiced walnuts...11
- maine crab cake | roasted tomato & fennel | vermouth butter...13

ENTREES

- “brick” chicken | porcini ragu | brussels leaves | balsamic drizzle...24
- herbed gnocchi | rapini | roast tomato | gorgonzola...14/19
- lobster lasagne | leek fondue | coral sauce...26
- halibut | artichoke puree | swiss chard | meuniere sauce...25
- alaskan salmon | oyster mushrooms | cippolini | sorrel sauce...24
- shortribs | white cheddar polenta | root vegetables...25
- steak frites | new york strip | maitre’d butter | french fries...32
- lobster roll | tarragon mayo | house made chips | mesclun greens...21

SIDES

- roasted seasonal vegetable...4
- yukon gold potato puree...6
- truffled bistro fries...8