

FALL MENU

APPETIZERS

GRILLED ROMAINE SALAD
ROASTED BABY CARROT, PICKLED RED ONION,
BUTTERMILK BLUE CHEESE 10

ROASTED QUAIL
FOIE GRAS STUFFING, CHERRY GASTRIQUE,
SWEET POTATO PUREE, PUFFED WILD RICE 11

CROSTINI
HOUSE MADE CORNED BEEF, SAUERKRAUT,
THOUSAND ISLAND 10

BONE MARROW
CARAMELIZED ONION & BACON JAM,
SALT & VINEGAR POTATO CHIPS 11

RISOTTO BALLS
WILD MUSHROOM, TRUFFLE EMULSION 9

GRILLED OCTOPUS
HICKORY ALMOND MILK, PARSLEY, GRAPEFRUIT,
CANDIED MARCONA ALMONDS 13

POUND OF WINGS
HOT SAUCE, CELERY, BLUE CHEESE 9

CHEESE PLATE
A SELECTION OF CHEESES,
SEASONAL ACCOMPANIMENTS 15

CHARCUTERIE
CHEFS SELECTIONS M.P.

LAMB MERGUEZ SAUSAGE
HUMMUS, BRAISED OLIVES, FLATBREAD 12

MAC & CHEESE
BARBEQUED PULLED PORK, CHEDDAR,
FONTINA, SCALLIONS 11

ENTREES

SMOKED BABY BACK RIBS
HERB CURED, BBQ BEANS, SAUTÉED GREENS 19

ATLANTIC COD
COCKLES, GREENS, POTATO BROTH,
MUSTARD OIL 21

SEARED HANGER STEAK
OXTAIL TERRINE, SUNNY EGG,
BROCCOLI RABE & POTATO 22

ROASTED DUCK BREAST
DIRTY RICE, LEG CONFIT, NATURAL JUS 21

SMOKED RABBIT
FARMERS CHEESE SPAETZLE,
FALL VEGETABLES 20

ACORN SQUASH
WHIPPED TOFU, SEARED WILD MUSHROOMS,
CINNAMON, STAR ANISE OIL, GINGER SNAP 15

SALMON PHO
RICE NOODLES, THAI BASIL,
ONION, CILANTRO, SPROUTS, PHO BROTH 19

MUSSELS & FRIES
PERNOD, CREAM, HERBS 16

THE BURGER
HOUSE BACON, JACK CHEESE,
CARAMELIZED ONIONS, FRIES 13

FRIED CHICKEN SANDWICH
HOUSE BACON, JACK CHEESE, FRIES 13

SIDES

FRENCH FRIES 5

ONION RINGS 5

SAUTÉED VEGETABLES 5

HOUSE MADE SAUSAGE 6

DEVILED EGGS, CRACKLINS 5

CHEF'S TASTING MENU

ENTIRE TABLE ONLY PLEASE

FIVE COURSE

45

SEVEN COURSE

65

EXECUTIVE CHEF ~ SEAN R. MAGEE

SOUS CHEF ~ CRAIG RUSSELL

ZACHARY LETENDRE ~ CHRISTOPHER PAUL ~ MIKE TAYLOR

A TWENTY PERCENT GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

CONSUMING RAW OR UNDERCOOKED EGGS, BEEF, LAMB, MILK PRODUCTS, PORK, POULTRY,
SEAFOOD OR SHELLFISH MAY INCREASE YOUR CHANCES OF FOOD BORNE ILLNESS

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