

LUNCH

RAW BAR

BLUE POINT OYSTERS (6 | 12) 14. | 25. GF

LITTLE NECK CLAMS (6 | 12) 12. | 21. GF

APPETIZERS

COCONUT CRUSTED SHRIMP thai chili sauce 15.

STUFFED PRETZELS brie cheese | fig jam 12.

FRIED CALAMARI: TRADITIONAL marinara | lemon or

KUNG PAO orange-ginger glaze | sesame seeds 16.

CRISPY CAULIFLOWER paprika & cumin | pickled shallots
jalapeno aioli | micro cilantro 14.

BRUSSEL SPROUTS honey mustard | toasted almonds
togarashi spice | mint 15.

TRUFFLE-PARMESAN FRENCH FRIES parsley | grated parm
garlic aioli | ketchup 12. +.5 extra aioli

WINGS celery | carrots 15.

choice of **BUFFALO** (blue cheese dressing or **BBQ** (ranch)

THIN CRUST FLATBREADS

sub cauliflower crust 3. GF

FIG & BACON fig jam | button mushrooms | bacon |
blue cheese crumbles | arugula 17.

PROSCIUTTO & BURRATA prosciutto de parma | pesto |
toasted pine nuts | balsamic reduction 21.

BBQ CHICKEN shaved red onion | monterey-jack cheese
| ranch dressing | cilantro 20.

FALL HARVEST V chickpea puree | artichoke hearts |
zucchini | caramelized onions | roasted red pepper |
white balsamic glaze 16. +cheese 1.

WILD MUSHROOM & TRUFFLE lemon ricotta | shitake &
oyster mushrooms | shaved parmesan | scallions 17.

MARGHERITA tomato sauce | fontina cheese | basil 13.

THE OLIVE button mushrooms | caramelized onions |
goat cheese | fresh basil | evoo 16.

SIDES GF

BROCCOLINI 10. | **HARICOT VERTS** 9. | **ASPARAGUS** 10.

SALADS

+chicken 8. | +shrimp 11. | +salmon 14.

WEDGE baby iceberg | cherry tomatoes | red onion |
bacon | blue cheese crumbles & dressing 15. GF

CLASSIC CAESAR romaine | garlic-herb croutons |
shaved parmesan | homemade caesar dressing 14.

THE ORCHARD arugula | granny smith apples |
blue cheese crumbles | candied walnuts | balsamic
vinaigrette 15. GF

GOAT CHEESE mesclun greens | cranberries | shaved
carrots | pistachios | raspberry vinaigrette 15. GF

CHOPPED arugula | cherry tomatoes | red onion |
red pepper | carrots | cucumber | feta cheese |
white balsamic vinaigrette 15. GF

HANDHELD

+sub truffle fries 3. | +sub greens or caesar salad 3.
+avocado 2. | +cheese 1. | +bacon 2.

GRILLED CAJUN CHICKEN bacon | swiss cheese |
arugula | siracha aioli | french fries 19.

TRADITIONAL BURGER bib lettuce | tomato |
red onion | french fries 20.

BUTTERMILK FRIED CHICKEN pickled shallots |
watercress | bbq aioli | french fries 18.

SHORT RIB GRILLED CHEESE texas toast | fontina cheese
| caramelized onions | french fries 20.

BLTA bacon | lettuce | tomato | avocado | garlic
aioli | white or whole wheat toast | french fries 17.

PASTAS

BOURBAN CHICKEN rigatoni | cajun chicken | basil
| tomatoes | spinach | bourbon cream sauce 26.

PENNE A LA VODKA pink sauce | parmesan 17.

GARDEN PESTO fusilli | cherry tomatoes | spinach |
broccolini | pesto cream | grated parmesan 24.

CHICKEN CARBONARA penne | peas | bacon lardon
garlic-pepper cream sauce | shaved parmesan 26.

WILD MUSHROOM & SHRIMP bucatini | cherry tomatoes
| asparagus | garlic-cream sauce 27.

MAIN ENTREES GF

MAPLE GLAZED SALMON vegetable risotto 28.

BRAISED SHORT RIB creamy polenta | baby carrots 32.

PAN ROASTED HALF CHICKEN mashed potatoes |
haricot verts | pan jus 27.

GF— GLUTEN FREE | V—VEGAN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy