

RAW BAR

BLUE POINT OYSTERS (6 | 12) **GF** 13. | 24.

LITTLE NECK CLAMS (6 | 12) **GF** 11. | 19.

APPETIZERS

LOBSTER CROQUETTES saffron aioli 17.

STUFFED PRETZELS brie cheese | fig jam 11.

COCONUT CRUSTED SHRIMP thai chili dipping sauce 14.

SHANGHAI CALAMARI banana peppers | bean sprouts | scallions | cilantro | sweet thai chili 18.

CRISPY CAULIFLOWER paprika & cumin | pickled shallots | jalapeno aioli | micro cilantro 12.

BRUSSEL SPROUTS honey mustard | toasted almonds | togarashi spice | mint 13.

TRUFFLE-PARMESAN FRENCH FRIES parsley | garlic aioli | ketchup 12.

OCTOPUS **GF** chorizo | black eyed peas | chickpea puree 19.

LOCAL MUSSELS **GF** cherry tomatoes | garlic | basil | white wine | sweet vermouth 15.

THIN CRUST FLATBREADS

FIG & BACON fig jam | button mushrooms | crispy bacon | blue cheese crumbles | arugula 16.

PROSCIUTTO & BURRATA prosciutto de parma | pesto | toasted pine nuts | balsamic reduction 20.

BBQ CHICKEN shaved red onion | monterey-jack cheese | ranch dressing | cilantro 19.

FALL HARVEST **V** chickpea puree | artichoke hearts | zucchini | caramelized onions | roasted red pepper | white balsamic glaze 15. **+ CHEESE 1.**

SIDES

FRENCH FRIES 7.

GARLIC MASHED POTATOES 7.

GRILLED ASPARAGUS 10.

HARICOT VERTS 8.

HONEY GLAZED CARROTS 9.

SAUTEED SPINACH 8.

CREAMY WINTER FARRO cashews | cranberries | watercress 13.

SALADS

+CHICKEN 8. | +SHRIMP 11. | +SALMON 14.

WEDGE **GF** baby iceberg | cherry tomatoes | red onion | bacon | blue cheese crumbles | blue cheese dressing 14.

CLASSIC CAESER romaine | garlic-herb croutons | shaved parmesan | caesar dressing 12.

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

GOAT CHEESE **GF** mesclun greens | pistachios | cranberries | shaved carrot | goat cheese | raspberry vinaigrette 15.

HANDHELDS

+TRUFFLE FRIES 3. | +AVOCADO 2. | +CHEESE 1.

GRILLED CAJUN CHICKEN bacon | swiss cheese | arugula | siracha aioli | french fries 16.

TRADITIONAL BURGER bib lettuce | tomato | red onion | french fries 17. **+BACON 1.5**

BUTTERMILK FRIED CHICKEN pickled shallots | watercress | bbq aioli | french fries 17.

ENTREES

DUCK BREAST creamy farro | cashews | cranberries | watercress | plum reduction 34.

BRAISED SHORT RIB **GF** creamy polenta | baby carrots 29.

HALF ROASTED CHICKEN **GF** garlic mashed potatoes | haricot verts | pan jus 27.

BOURBAN CHICKEN PASTA rigatoni | cajun chicken | basil | fresh tomatoes | spinach | bourbon cream sauce 25.

14 OZ NY STRIP STEAK french fries | watercress salad | au poivre sauce 38.

SHRIMP & PESTO BUCATINI cherry tomatoes | asparagus | homemade pesto cream | shaved parmesan 26.

FALL SCALLOPS **GF** butternut squash risotto | sundried tomatoes | bacon lardon 33.

PORK OSSO BUCCO **GF** garlic mash | sauteed spinach 28.

FALL SALMON **GF** fennel | zucchini | tomato | quinoa | coconut-lemongrass sauce 28.

VEGGIE PAELLA FOR TWO **V | GF** cauliflower | brussel sprouts | cherry tomatoes | button mushrooms 37.

SEAFOOD PAELLA FOR TWO **GF** lobster | clams | mussels | calamari | shrimp | salmon 59.

PLEASE ALLOW 35-45 MINUTES FOR PAELLA PREP

**THE PRICES ON THIS MENU REFLECT A 3% CASH DISCOUNT.
IF PAYING BY CREDIT CARD, A 3% FEE WILL APPLY.**