

RAW BAR

- SHRIMP COCKTAIL GF
cocktail sauce | lemon
- LITTLE NECK CLAMS GF
cocktail sauce | lemon
- CHILLED OYSTERS GF
horseradish | cocktail sauce | lemon
- RAW BAR TRIO GF
3 clams | 3 oysters | 3 chilled shrimp

THIN CRUST FLATBREADS

+CHICKEN 8, | +SHRIMP 11, | +SALMON 13.

- FIG & BACON
fig jam | button mushrooms | bacon |
blue cheese crumbles | arugula
- WILD MUSHROOM & TRUFFLE
lemon ricotta | oyster & shitake mushrooms |
shaved parmesan | truffle oil | chives
- PROSCIUTTO & BURRATTA
prosciutto de parma | homemade pesto |
pine nuts | balsamic reduction
- SPICY MARGHERITA
spicy tomato sauce | fontina cheese |
sliced jalapenos | fresh basil
- MEDITERRANEAN
roasted red pepper humus | cherry tomatoes
| red onion | zucchini | arugula | feta cheese

HANDHELDS

+CHEESE 1, | +BACON 1.5 | +AVOCADO 2.

- CAJUN CHICKEN SANDWICH
swiss cheese | bacon | arugula | sriracha aioli
- THE ORIGINAL BURGER
lettuce | tomato | red onion | coleslaw

PAELLAS

PLEASE ALLOW 35-45 MINUTES FOR PREPARATION

- VEGGIE PAELLA V | GF
mushrooms | brussel sprouts | cauliflower |
cherry tomatoes | harissa
- TRADITIONAL PAELLA GF
chicken | shrimp | clams | mussels |
chorizo | calamari

SIDES V | GF

- ASPARAGUS | BROCCOLINI | HARICOT
VERTS
- THE PRICES ON THIS MENU REFLECT A 3% CASH DISCOUNT.
IF PAYING BY CREDIT CARD, A 3% FEE WILL APPLY.

APPETIZERS

14. KUNG PAO CALAMARI 15.
orange-ginger glaze | sesame seeds
11. | 19. CRISPY CAULIFLOWER 11.
paprika & cumin | pickled shallots | jalapeno aioli | micro cilantro
13. | 24. TRUFFLE FRIES 12.
parmesan cheese | parsley | truffle oil | garlic aioli | ketchup
20. BRUSSEL SPROUTS 13.
honey mustard | toasted almonds | togarashi spice | mint
- LOCAL MUSSELS GF 15.
white wine | sweet vermouth | garlic | tomatoes | basil
- STUFFED PRETZELS 10.
brie cheese | fig jam

15. SALADS

+CHICKEN 8, | +SHRIMP 11, | +SALMON 13.

15. CHOPPED SALAD GF 14.
arugula | cherry tomatoes | cucumber | carrots | red pepper |
red onion | feta cheese | white balsamic vinaigrette
19. THE WEDGE GF 14.
baby iceberg | cherry tomatoes | shaved red onion | bacon |
blue cheese crumbles | chunky blue cheese dressing
13. GOAT CHEESE SALAD GF 15.
mesclun greens | cranberries | roasted pistachios | shaved
carrots | crumbled goat cheese | raspberry vinaigrette
16. TRADITIONAL CAESER 12.
romaine | croutons | shaved parmesan | caesar dressing

ENTREES

15. BRAISED SHORT RIB GF 28.
creamy polenta | baby carrots
16. FALL SCALLOPS GF 32.
black-eyed peas | baby spinach | carrots | bacon lardon |
chimichurri
- CRISPY SKIN ON SALMON 27.
creamy farro | cranberries | cashews | wilted watercress
38. BOURBAN CHICKEN PASTA 25.
rigatoni | cajun chicken | broccolini | fresh tomatoes |
spinach | fresh basil | bourbon cream sauce
45. BONE IN PORK CHOP GF 29.
sweet potato mash | grilled asparagus |
apple-sage butter
- PAN ROASTED HALF CHICKEN 26.
rosemary-parmesan potato | haricot verts | pan jus
10. SHRIMP & WILD MUSHROOM BUCATINI 26.
asparagus | cherry tomatoes | garlic cream sauce
- 14OZ NY STRIP STEAK 37.
garlic mash | sauteed spinach | chimichurri