

DINNER

STARTERS

GRILLED LONG STEM ARTICHOKE 14. GF

MEDITERRANEAN BRUSCHETTA 13.

zucchini | tomatoes | red onion | basil | feta | crostini

BLISTERED SHISHITO PEPPERS 13. GF

smoked paprika | garlic aioli

CRAB CAKE 20.

cornflake crumbs | mustard cream | petite arugula salad

COCONUT CRUSTED SHRIMP (6) 15.

thai chili dipping sauce

STUFFED PRETZELS 12.

brie cheese | fig jam

SPINACH & ARTICHOKE BITES 13.

BANG BANG SHRIMP 16.

spiced sweet chili mayo | scallions | sesame seeds

CAULIFLOWER 14. GF

smoked paprika & cumin | pickled shallots | jalapeno aioli

P.E.I. MUSSELS 16. GF

white wine | sweet vermouth | garlic | tomatoes | basil

BRUSSEL SPROUTS 15. GF

house honey | almonds | togarashi spice | fresh mint

TRUFFLE-PARMESAN FRENCH FRIES 13. GF

parsley | truffle oil | garlic aioli | ketchup + .75 extra aioli

FRIED CALAMARI 16.

KUNG PAO - orange-ginger sauce | sesame seeds

TRADITIONAL - marinara | lemon

WINGS 15.

BUFFALO - blue cheese dressing or BBQ - ranch dressing

RAW LITTLE NECK CLAMS (6 | 12) cocktail sauce 12. | 22. GF

BLUE POINT OYSTERS accompaniments (6 | 12) 16. | 29. GF

THIN CRUST FLATBREADS

+ cauliflower crust 4. GF

GRILLED STEAK 25.

garlic puree | caramelized onions | roasted red pepper | fontina cheese | fresh thyme

PROSCIUTTO & BURRATA 22.

pesto | toasted pine nuts | balsamic reduction

BBQ CHICKEN 21.

red onion | monterey-jack cheese | ranch drizzle | cilantro

HARVEST 17. V

chickpea puree | artichokes | caramelized onions | roasted red pepper | white balsamic glaze + cheese 2.

FIG & BACON 19.

fig jam | mushrooms | blue cheese crumbles | arugula

WILD MUSHROOM 18.

lemon ricotta | truffle oil | shitake & oyster mushrooms | shaved parmesan | scallions

MARGHERITA 14.

tomato sauce | fontina cheese | basil

THE OLIVE 17.

mushrooms | caramelized onions | goat cheese | basil

SIDES GF

FRIES 7. V | **MASHED POTATOES** 8. | **HONEY CARROTS** 9.

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

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

SALADS

+ chicken 8. | + shrimp 11. | + salmon 15.

WEDGE 15. GF

baby iceberg | cherry tomatoes | red onion | bacon | blue cheese crumbles & dressing

CAESAR 14.

romaine | croutons | parmesan | caesar dressing

ORCHARD 15. GF

arugula | granny smith apple | blue crumbles | candied walnuts | balsamic vinaigrette

GOAT CHEESE 15. GF

mesclun greens | shaved carrots | cranberries | pistachios | raspberry vinaigrette

CHOPPED 16. GF

arugula | cherry tomatoes | red onion | red pepper | carrots | cucumber | feta cheese | white balsamic vin.

HANDHELDS

+ avocado 2. | + cheese 1. | + bacon 2.

subs: truffle fries 3. | greens/caesar salad 3. | tator tots 2.

GRILLED CAJUN CHICKEN 20.

bacon | swiss cheese | arugula | siracha aioli | fries

BURGER 21.

bib lettuce | tomato | red onion | fries

BBQ PULLED PORK 19.

coleslaw | tator tots

PASTAS

sub gluten free pasta + 2.

BOLOGNESE 25.

rigatoni | meat sauce | lemon ricotta

SHRIMP & PESTO 27.

bucatini | sundried tomatoes | pesto cream

CHICKEN CARBONARA 26.

penne | peas | bacon | garlic-pepper cream | parmesan

MUSHROOM RAVIOLI 32.

burnt butter-sage sauce | spring truffle peelings

BOURBON CHICKEN 27.

rigatoni | tomatoes | spinach | bourbon style cream sauce

PRIMAVERA 23. V

fusilli | spinach | peas | zucchini | red sauce

MAIN ENTREES

BONE-IN PORK CHOP MILANESE 33.

seasoned bread crumbs | arugula-mozzarella salad with roasted red peppers & red onion | balsamic glaze

RED SNAPPER 32. GF

green olive-caper chutney | sauteed spinach

FILET MIGNON RISOTTO 39. GF

carrots | peas | mushrooms | zucchini | cream | beef jus

BRAISED SHORT RIB 34. GF

creamy polenta | baby carrots

CRISPY SKIN ON SALMON 28.

vegetable couscous | coconut-lemon grass sauce

PAN ROASTED CHICKEN 27. GF

mashed potatoes | haricot verts | pan jus

12oz NY STRIP STEAK 48. GF

truffle-parmesan french fries | au poivre sauce

SCALLOPS 37. GF

purple cauliflower puree | grilled asparagus | chimichurri

VEGETABLE PAELLA FOR TWO 36. V | GF

brussel sprouts | cauliflower | cherry tomatoes | mushrooms | shishito peppers | chimichurri

**20% Gratuity will be added to Tables of 6 or more.*