



The School House 1913

Summer Menu

Created by Executive Chef Joseph Arena

-Starters-

House Made Rustic Bread- Served with Oil & Vinegar. \$5

House Salad- Garden Greens with Seasonally Changing Vegetables

Tossed In a Roasted Apple & Local Honey Vinaigrette. \$12 (V)

Caesar Salad- Fresh Cut Romaine Lettuce, House Made Croutons,
Parmesan Cheese. \$12 (V)

-Appetizers-

Mint & Feta Pea Fritters- Over a Garlic Scaped Mole. \$17 (V)

Cucumber Carpaccio- Celery Salad, Zhoug Pesto, Buratta. \$17 (GF/V)

Calamari- Fried with Mango Chili Mojo, Cilantro Lime Aioli.

Small(1/2lb) \$15/Large(1lb) \$27

PEI Mussels- New England Style (Garlic, Butter, White Wine) or
Thracian Style (Spicy Red). Served with House Made Bread.

Small(1/2 lb.) \$16/ Large(1lb) \$30 (GF wo Bread)

-Entrees-

Spanish Octopus a la Plancha

Saffron Gnocchi, House Smoked Sausage,
Peppery Roquette. \$37

Herb Crusted Lamb Loin*

Goat Cheese-Artichoke Tartlet,
Wild Mushroom, Red Wine Jus. \$40

Roasted Chicken

Buttered Poached Baby Choy, Garlic
Delmonico Potatoes, Basil Espuma. \$35 (GF)

Seared Halibut

Fingerling Potato Hash, Roasted Mushrooms, Garlic
Confit, Cherry Tomatoes, White Beurre Blanc \$38 (GF)

Garden Pasta

Spaghetti and Artichoke Hearts,
Spring Vegetables, Mushrooms, Pecorino Cheese. \$35 (V)

Filet Mignon*

Whipped Potato, Balsamic Roasted Spring
Onions, Asparagus, Demi-Glace. \$42 (GF)

We proudly support and source from the following farms: Two Coves Farms, Whatley Farms, Spear Farms, Applewald Farms, Fairwinds Farm, Airmid's Microgreen Garden, And 6 River Farms.

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