

5 SOUTH MAIN

STARTERS AND SALADS

TUNA TARTARE 13.

SPICY MAYO, AVOCADO PUREE, CUCUMBER, PONZU

GARLIC SHRIMP BRUSCHETTA 14.

GRILLED ROMANO SAGE BREAD, CHERRY TOMATO, PESTO SHRIMP

LOBSTER SLIDERS 16.

MIXED GREENS, MINI BRIOCHE BUNS

MEATBALL SLIDERS 10.

SAN MARZANO TOMATO SAUCE, BASIL, PARMESAN, MINI BRIOCHE BUNS

BACON AND BABY SPINACH 10.

DRIED CRANBERRIES, CRUMBLLED FETA, WARM BACON VINAIGRETTE

ROASTED PEAR AND ARUGULA 10.

TOASTED ALMONDS, GOAT CHEESE, CIDER VINAIGRETTE

CAESAR 10.

GARLIC CROUTONS, PECORINO ROMANO, LEMON PARMESAN DRESSING

COBB 12.

HARDBOILED EGG, BACON, RED ONION, TOMATO, GORGONZOLA, AVOCADO PUREE, HONEY MUSTARD

MEDITERRANEAN GRAINS 11.

GREENS, FARRO, CUCUMBER, ROASTED RED PEPPERS, FETA, KALAMATA OLIVES, HOUSE VINAIGRETTE

SALAD ADDITIONS

LEMON ROSEMARY CHICKEN 5. BALSAMIC MARINATED STEAK TIPS 9. PESTO ROASTED SHRIMP 11.

PASTA

ENTRÉE 24. APPETIZER 13.

BOLOGNESE

RIGATONI, BEEF, VEAL AND PORK RAGU, WHIPPED RICOTTA, FRESH HERBS

PESTO SHRIMP

BUCATINI, PLUM TOMATO, CREAMY PESTO

PENNE

BRAISED BEEF SHORT RIB, BABY SPINACH, SUNDRIED TOMATO BUTTER

ORECCHIETTE

PEA SHOOTS, SWEET CORN, BACON, GARLIC BREADCRUMBS

PAPPARDELLE

SMOKY SAUSAGE AND FENNEL RAGU, PARMESAN

SPAGHETTI AND MEATBALLS

BUCATINI, HOUSE MADE MEATBALLS, PARMESAN

MAINS

PAN ROASTED HADDOCK 23.

PLUM TOMATO, KALAMATA OLIVES, FETA, SAUTÉED SPINACH

BLACKENED SALMON 24.

ENGLISH PEA RISOTTO, ROASTED RED PEPPERS

BALSAMIC STEAK TIPS 23.

SWEET POTATO PUREE, THYME ROASTED PEARL ONIONS, PORTABELLO MUSHROOMS

COD AND LOBSTER CAKES 27.

ARUGULA, WARM CHERRY TOMATO VINAIGRETTE

CHICKEN MARSALA 21.

ROASTED MUSHROOMS, FINGERLING POTATOES, ASPARAGUS

GARLIC AND HERB MEATLOAF 21.

YUKON GOLD MASHED POTATOES, HARICOTS VERT, FIG GLAZE

before placing your order, please inform your server if anyone in your party has any food allergies
consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness