

Appetizers



Caroline's TABLE MENU

Executive Chef Adam Flood

- TORCHON OF FOIE GRAS \$19
*brioche, figs, cashews *GF*
- MORROCAN LAMB MEATBALLS \$13
orange glaze, urfa pepper yogurt, crumbled feta, dukkah, pickled red onion
- MAINE MUSSELS CARBONARA \$14
*shaved brussels sprouts, pancetta, egg yolk, creme fraiche, saffron rouille *GF*

Soups & Salads

- OYSTER AND MUSSEL BAKED STEW \$20
bacon, creme fraiche, leeks, roasted fall vegetables
- CRAB BISQUE \$16
*lump crab garnish, nigella seed crackers *GF*
- BUTTERNUT SQUASH SOUP \$13
spiced pepitas, endive, balsamic reduction VE, GF
- WARM SPINACH & FRISSÉ SALAD \$12
bacon, whole grain mustard vinaigrette, lentils, firefly farms goat cheese, pickled red onions, spiced pecans GF
- CAESAR SALAD \$12
*red acre farms romaine, creamy caesar dressing, herbs de provence croutons, shaved parmesan, boquerones, crispy capers *GF*

Entrees

- ROSEMARY SCENTED GNOCCHI \$25
roasted local mushrooms, melted leeks, chanterelle cream sauce, red wine reduction, crispy shallots V
- 10 OZ MANHATTAN CUT SIRLOIN \$45
pommes robuchon, braised cipollini onions, baby carrots, veal demi glace GF
- CRISPY ROCKFISH \$32
roasted delicata squash, braised swiss chard, maitake mushrooms, garlic parsley sauce GF
- LANGENFELDER PORK CHOP \$36
braised red cabbage, pumpnickel spaetzle, sunchoke & smoked gouda sauce, demi glace
- MARSH CREEK FARMS CHICKEN BREAST \$30
sweet potato gratin, grilled broccolini, pomegranate sousbise, chicken demi glace GF

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Please inform your server of any food allergies.

V=Vegetarian, VE=Vegan, GF=Gluten free, * With Component omitted