

Appetizers

^{GF} **Truffle Devilled Eggs** – Smoked bacon, caviar 16.

^{GF} **Baby Roasted Beets** –Tahini, feta & charred pear 14.

Whipped Ricotta – Honey, balsamic, tomato, sour dough points 15.

^{GF} **Stuffed Jalapenos** – Smoked chorizo & Gouda 13.

Gochujang Stirfried Brussels Sprouts – Toasted cashew, sesame, Korean mayo 12.

Roasted Garlic & Fontina Arancini – Pesto, sundried tomato aioli 12.

^{**GF} **Oysters on the Half Shell** – Lemon granita, pickled fresno 2.95 /each

^{GF} **Wild Shrimp Cocktail** - traditional cocktail sauce 4.25 /each

Mediterranean Mez Board – Hummus, baba ghanoush, grape leaves, pickled vegetables, warm pita 19.

Fried Calamari – Romesco, banana pepper, olives 15.

Chicken Wings - choice of dry rub, buffalo, BBQ, truffle parm 15.

Mexican Street Cauliflower- Tajin, lime, cotija 15.

Cheese Board - chef's choice of cheeses, fig jam, olives, prosciutto, fresh fruit, warm baguette 20.

Soup & Salad

Crab Bisque 15. **Soup du Jour** 9.

^{GF} **Watermelon & Strawberry Salad** – Arugula, feta, red onion, EVOO 14.

Local Tomato & Burrata Salad – Basil green goddess, Mediterranean oregano, baguette crumb 16.

Caesar Salad – Romano cheese, fried garlic, bread crumbs, Caesar dressing 13.

^{GF} **Kale & Brussel Salad** – Pickled onion, candied pinenuts, Beemster cheese, black garlic vinaigrette 13.

^{GF} **Garden Greens** - English cucumber, radish, heirloom tomato, Greek vinaigrette 9.

^{GF} **Griggstown Roasted Chicken Salad** – Spinach, cashews, apples, blueberries, bleu cheese, apple cider vinaigrette 17.

Add to your salad:

Roasted Griggstown Chicken 8. Grilled Chicken Breast 8. Grilled Shrimp 13.

^{**}Faroe Island Organic Salmon 13. ^{**}GrassFed Flat Iron Steak 12. Add Crabcake 16.

Land

Southern Pork Loin – Hoppin john, pickled onion, hoisin barbecue 31.

^{**}**Garlic Crusted 12oz NY Strip**- truffle parmesan frites, lemon aioli, beef jus 42.

^{**GF} ^{**GF} **Charred Flat Iron Steak** – Grilled zucchini & corn salad, fresh herbs, sundried tomato sauce 29.

^{**} ^{GF} **Grass-Fed Filet Mignon** – Au gratin, garlic lemon asparagus, peppercorn demi 35.(6oz.) / 42. (8oz.)

Organic Farm Raised Airline Chicken - Rosemary fingerlings, artichoke & capers, natural chicken jus 32.

Sea

^{GF} **Greek Whole Roasted Branzino**– Braised fennel, tomato, red onion, warm dill butter, citrus salad 33.

Crabcakes – Roasted pepper romesco, chilled cous cous, fresh herbs 39.

^{**}**Big Glory Bay Salmon** – Spiced farro, tzatziki, radish arugula salad 32.

Panko Herb Crusted Cod – Zucchini & squash noodles, baby tomato, pesto cream 29.

House Made Pasta

Charred Corn Agnolotti – Lump crab, baby tomato, brown butter, brioche crumble 33.

Local Mushroom Cavatelli – Roasted mix mushroom, brown butter, broccoli rabe, aged pecorino 26.

Duck Confit Carbonara- Spring peas, parmesan chili oil, buccatini 29.

Seafood Lasagna – Baby shrimp, crab, lemon buerre blanc, garlic bread crouton 34.

~Sandwiches~ **Not Available Friday or Saturday*

^{**}**Yardley Burger** -R tomato, Boursin cheese, hand-cut fries 18.

Thai chicken Burger - Green papaya slaw, sriracha mayo, spicy fries 17.

Pastrami Reuben - Swiss cheese, pickled cabbage, Thousand Island, toasted rye bread, chips 16.

Plainville Turkey Sandwich - Avocado, bacon, brie, fig & Balsamic mayo, toasted multigrain, chips 16.

Shaved Ribeye Cheesesteak - Caramelized onions, American cheese, hand cut fries 18.

^{**} Consuming raw products may increase the risk of foodborne illness.