

DINNER MENU

SOUPS + SALADS

CRAB BISQUE 15

NEW YEARS SOUP 15

COLLARD GREENS, HAM, BLACK EYED PEAS

MIXED GREENS SALAD 12

MISO VINAIGRETTE GF

KALE SALAD 15

SPICY DRESSING, BEEMSTER CHEESE,
TOASTED SESAME SEEDS

ROASTED PEAR & BURRATA 16

BABY ARUGULA, RED ONION, BALSAMIC GLAZE

CAESAR SALAD 15

FOCACCIA CROUTONS

ROASTED BEET SALAD 15

ARUGULA, GOAT CHEESE, PICKLED ONIONS,
ALMONDS, HONEY, RED WINE, OLIVE OIL GF

WINTER SALAD 15

GREENS, RADICCHIO, APPLES, PEARS, CANDIED PECANS,
DRIED CRANBERRIES, BLUE CHEESE, CIDER VINAIGRETTE GF

STARTERS

OYSTERS ON THE HALF SHELL

19 | HALF-DOZEN 38 | DOZEN

PASSION FRUIT MIGNONETTE GF

POTATO LATKES 17

SMOKED SALMON, DILL CREAM

TUNA TATAKI 22

GINGER SOY, WASABI AIOLI GF

CRISPY DUCK CONFIT ROLLS 16

CHILI AIOLI

WILD SHRIMP COCKTAIL 4.5 EACH

TRADITIONAL COCKTAIL SAUCE GF

DEVEILED EGGS 15

SMOKED TROUT, TROUT ROE, PICKLED
MUSTARD SEEDS, DILL GF



ENTREES

8 OZ GRASS FED FILET MIGNON 45

AU GRATIN POTATOES, CREAMED SPINACH,
CHIANTI DEMI GLAZE GF

GRILLED RACK OF LAMB 42

BRASIED WHITE BEANS,
SAUTEED BABY KALE, GREMOLATA GF

CRAB CAKES 40

WARM POTATO SALAD, ASPARAGUS,
MUSTARD REMOULADE

SEARED DUCK BREAST 38

ROASTED BABY CARROTS, BRUSSELS, CAULIFLOWER,
PORT WINE REDUCTION GF

CRISPY PORK SHANK 34

MUSTARD SPAETZLE, SAUTEED
BABY ARUGULA, AU JUS

MISO HALIBUT 42

PURPLE STICKY RICE, BABY BOK CHOY GF

LOBSTER RAVIOLI 38

SPINACH, CHERRY TOMATOES, SHERRY CREAM SAUCE

STUFFED ACORN SQUASH 29

QUINOA, ARUGULA, PEPETAS, SQUASH COULIS