

# SPRING FEATURES

## **SMALL PLATES**

#### SPRING VEGETABLE BRUSCHETTA

garlic grand rustico, sweet pea ricotta, asparagus, sweet peas, grape tomatoes, baby arugula, pickled onions, balsamic reduction

### SALADS

#### SPRING MARKET SALAD

11

17.5

mixed greens, romaine, pickled red onion, English peas, asparagus, marinated tomatoes, cucumber, goat cheese, parmesan crostini, lemon poppyseed vinaigrette

| chicken +10.5, grilled shrimp +10.5, salmon\* +15.5, steak\* +15.5 \*modified gluten sensitive version available upon request

# ENTRÉES

#### RAVIOLI PRIMAVERA

26

lemon burrata ravioli, sweet peas, fava beans, roasted mushrooms, roasted peppers, baby spinach, roasted garlic parmesan cream, shaved parmesan

#### ALMOND CRUSTED RAINBOW TROUT

28

grilled asparagus, sweet pea puree, lemon caper butter,

grilled lemon
\*modified gluten sensitive version available upon request

## SANDWICHES

#### CRAB CAKE SANDWICH

24

lettuce, tomato, citrus tartar sauce, brioche bun, old bay fries

## DESSERTS

### WHITE CHOCOLATE CHEESECAKE

11

white chocolate, cherry compote

IN RESPONSE TO RECENT WAGE INCREASES FROM 1-82, A 4% SERVICE FEE WILL BE ADDED TO EACH CHECK. 100% of the service fee will go directly to paying the hourly base wage of our dedicated front of house team members. This fee is not a gratuity. Your understanding helps us maintain the quality and service you've come to expect, and we are grateful for your continued support.