



## FOR THE TABLE

\*Oysters half-dz/23 dz/42 each/4

**Salmon Rilletes** smoked & poached salmon, dill, greek yogurt, toasted baguette 18

**Fried Calamari** spiced aioli 18

**Flatbread Pizza** shiitake mushrooms, basil pesto 19

**Queso Fundido** pepper jack cheese, poblano peppers, warm corn tortillas 17

**Charcuterie Board** prosciutto di parma, hot coppa, pâté en croûte, truffle mousse, saucisson sec 31

**Selection of Cheese Choose 3** 21

Four Fat Fowl St. Stephen, Bourbon Bellavitano, Manchego, Epoisses, \*Parmigiano-Reggiano, \*Roquefort

## TO START

**French Onion Soup** melted gruyere 18

**New England Clam Chowder** applewood smoked bacon 18

**Market Green Salad** champagne vinaigrette 14 add blue cheese 17

\***Caesar Salad** parmigiano-reggiano, focaccia croutons 16

**Endive, Pecan & Blue Cheese Salad** fourme d'ambert, granny smith apples & candied pecans 18

**Rainbow Baby Beets** honey-citrus yogurt, marcona almonds 18

**Arugula & Buffalo Mozzarella Salad** roasted sweet red & yellow peppers 21

**Grilled Spanish Octopus** patatas bravas 25

\***Tuna Tartare** avocado 25

## PASTA

all pasta made in-house

**Butternut Squash Ravioli** brown butter & sage 29

**Spicy Rigatoni** alla vodka, peas & sweet italian sausage 31

**Wild Mushroom Agnolotti** veal jus 31

**Campanelle** basil & pine nut pesto 27 add garlic shrimp 38

## MAINS

\***Pan Roasted Amish Chicken** yukon gold whipped potatoes & english peas 32

\***Grilled Atlantic Salmon** beluga lentils, lardons, red wine fumet 37

\***Pan-Seared Branzino** sautéed baby spinach, charred cherry tomatoes 38

\***Pan Seared Diver Scallops** wild mushroom risotto & truffle vinaigrette 42

\***Grilled Heritage Pork Chop** house-made spaetzle, stone-ground mustard sauce 39

**Braised Short Ribs** thumbelina carrots, caramelized pearl onions & celery root purée 41

\***The Daily Burger** cheese & ale sauce, bacon-onion jam, hand-cut fries 27

\***Grilled Filet Mignon (8 oz)** potatoes au gratin, swiss chard & green peppercorn sauce 60

\***Prime New York Strip Steak (14 oz)** yukon gold whipped potatoes 60

\***28 day Dry-Aged Ribeye (16 oz)** yukon gold whipped potatoes 62

\***Tomahawk for Two (40 oz)** truffle butter, whipped potatoes, sautéed spinach, crispy onion rings 170

## ON THE SIDE

**Hand-Cut Fries** 10 / **Truffle Fries** 15

**Crispy Onion Rings** 10

**Yukon Gold Whipped Potatoes** 10

**Crispy Brussels Sprouts** apple cider glaze 13

**Pan-Seared Fall Vegetables** 13

**Executive Chef, Stephane Motir**

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*