



## STARTERS

### TUSCAN WHITE BEAN SOUP 9

*vegetable stock, carrots, celery, onions, mushrooms, spinach, shaved parmesan*

### CLAM CHOWDER 11

*fresh sea clams, clam stock, yukon gold potatoes, onion, bacon, cream, fresh chives*

### CRISPY EGGPLANT PARM 15

*panko encrusted, roasted tomatoes, burrata and romano cheese, garlic, basil*

### BACON WRAPPED FETA STUFFED DATES 12

*citrus balsamic reduction, local greens*

### GNOCCHI 16

*gorgonzola cream sauce, wild mushrooms, fresh sage*

### WARM GORGONZOLA DIP WITH PANCETTA & BABY SHRIMP 14

*served with herbed crostinis*

### SPICY TUNA TARTARE\* 16

*raw chopped tuna, cucumber, garlic chili, sesame oil, soy sauce, scallions, lime rice crackers, black bean fermented bok choy*

### SHRIMP COCKTAIL (4) 16

*house made cocktail sauce, horseradish, lemon*

### SEARED SCALLOPS 17

*cauliflower puree, pork belly, apple jalapeno fennel slaw, apple cider gastrique*

## SALADS

### BIBB LETTUCE WITH ASIAN PEARS 14

*gorgonzola cheese, marcona almonds, marinated red onions, dried cherry vinaigrette*

### ARUGALA CAPRESE 15

*heirloom tomatoes, fresh mozzarella, basil, aged balsamic, evoo, mv sea salt*

### SUMMER SPINACH 14

*baby spinach, fennel, strawberries, blueberries, feta, local honey vinaigrette, lemon dill sea salt*

### SIMPLE GREENS 12

*heirloom tomatoes, cucumbers, red onion, maple mustard balsamic vinaigrette*

## SIDES

**MEATBALLS & MARINARA 10**

**POTATO GRATIN 8**

**PARMESAN POLENTA 8**

**GRILLED ASPARAGUS 10**

**CHIVE MASHED POTATOES 8**

**VEGETABLE MELANGE 8**

**SAUTEED GARLIC SPINACH 8**