

wine list

WHITE / ROSÉ

	GLASS	CARAFE	BOTTLE
Chenin Blanc, Protea, South Africa	12	36	48
Chardonnay, Lost Angel, Sonoma	9	27	36
Chardonnay, Kistler, Sonoma Coast			75
Sauvignon Blanc, Veramonte, Chile	8	24	32
Sauvignon Blanc, Babich, Marlborough	12	36	48
Sauvignon Blanc, Sancerre, Blondeau, France			56
Domaine du Rin du Bois, Touraine	9	27	36
Pinot Grigio, Morassutti, Italy	8	24	32
Pinot Grigio, Livio Felluga, Collio, Italy			62
Picpoul de Pinet, Domaine Felines Jourdan, France			36
Riesling, The Seeker, Mosel, Germany	8	24	32
Moscato d'Asti, Elio Perrone, Sourgal, Italy	12	36	48
Rosé, Capcanes, Mas Donis, Monsant Spain	10	30	40

RED

	GLASS	CARAFE	BOTTLE
Cabernet Franc, Corvidae, "The Keeper," Columbia Valley	14	42	56
Cabernet, Montes, Colchagua Valley	9	27	36
Cabernet, Silver Oak, Alexander Valley			105
Cabernet, Neal Family Vineyards, Napa Valley			70
Pinot Noir, Stafford Hill, Oregon	15	45	60
Pinot Noir, Etude, Napa Valley			70
Pinot Noir, Ballard Lane, Central Coast	10	30	40
Zinfandel, The Immortal Zin, Lodi	9	27	36
Zinfandel, Turley "Old Vines," Paso Robles			65
Shiraz, Chocolate Box, Barossa Valley, Australia			56
Malbec, Maie, Mendoza, Argentina	9	27	36
Malbec, Llama "Old Vine," Mendoza, Argentina	12	36	48
Meritage, The Other, Lodi, California	10	30	40
Nebbiolo, Boroli, Barolo, Italy			85

SPARKLING

	GLASS	CARAFE	BOTTLE
Prosecco, Ruffino, Italy	9		36
Cava Brut, Cristalino, Spain	9		36
Brut Rosé, Louis de Grenelle, Loire Valley, France			40
Blanc de Blancs, Schramsberg, North Coast, California			80
Champagne, Dom Pérignon, France			195

beer list

DRAFT

Bartender's Choice	7
Allagash White	7
Boulevard 80 Acre, Wheat	6
Dogfish Head 60 Minute IPA	6
Samuel Adams Lager	5.50
Samuel Adams Seasonal	5.50
Lagunitas IPA	6
Cisco Whale's Tale Pale Ale	6
Notch Session Pils	6
Peak Organic Nut Brown	6
Left Hand Nitro Milk Stout	20oz 9
Rising Tide Daymark American Pale Ale	7
4-4oz. Beer Tasting Flight	10

BOTTLES

PBR Pounder in a Brown Paper Bag	3.50
Jack's Abby Hoponius Union IPA	7
Wells Banana Bread	16oz 12
Bud Light	5
Miller High Life Pony	2
Stella Artois	6
Angry Orchard in a Can	5
Boulevard Bully Porter	7
Cisco Sankaty Light Lager	6
Abita Purple Haze, Raspberry Wheat	6
Clown Shoes Chocolate Sombrero	22oz 16
Pretty Things Seasonal	22oz 15
Rising Tide Ishmael Copper Ale	22oz.-16
Kaliber N/A	5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if any person in your party has a food allergy.

starters

DEVILED EGGS 1 each

***LOCALLY HARVESTED OYSTERS** 2.25 each

DATES, BLEU CHEESE & BACON 5

CHICKEN & WAFFLES 5

OUR CHIPS & DIP 6

BURRATA CHEESE

Speck Ham, Heirloom Tomatoes 12

ROASTED DUCK TACOS

Apple Kimchee, Salsify Chips 15

MARROW TOAST

Roasted Garlic, Baguette Crostini 12

DUCK FAT CHICKEN WINGS 12

BOOM BOOM SHRIMP

a Little Sweet,
a Little Sour,
a Little Spicy 12

CHAR GRILLED OCTOPUS

Aioli, Brûléed Lemon 13

***TUNA CRUDO**

Mango Shallot Tartar, Yuzu Emulsion 16

chef's sides

CAULIFLOWER GRATIN 7

MAPLE GRILLED BRUSSEL SPROUTS 7

SAUTEED GARLICKY SPINACH 7

PERUVIAN PURPLE POTATOES 7

soups/salads

ONION & OXTAIL SOUP

Braised Oxtail, Vidalia Onion, Ciabatta Crostini, Melted Swiss 10

QUAHOG STEW

Bacon Slab, Grilled Corn, Fingerling Potatoes bowl 12 cup 8

***CAESAR SALAD**

Lemon Roasted Garlic Aioli, White Anchovy 10

SWEET AND SAVORY CHOPPED

Mango, Cucumber, Avocado, Tomato, Apple, Feta Cheese 10

ROASTED BEET & CARROT SALAD

English Cucumbers, Pea Greens, Champagne Vinaigrette, Tzatziki 13

***FARMER'S SALAD**

Bacon Slab, Poached Egg, Heirloom Tomato, Frisée 17

LOBSTER COBB

Baby Iceberg, Avocado, Bacon, Egg, Cherry Tomato, Green Goddess Dressing, Bleu Cheese 25

LITTLE GEM

White Asparagus, Pistachio, Honey Pear Vinaigrette 11

ADD TO ANY SALAD

*Steak 7 | Chicken 6 | Salmon 7 | Shrimp 6

pizza

MARGHERITA

Chiffonade Basil 12

SPINACH & RICOTTA

Roasted Garlic 12

MERGUEZ SAUSAGE

Chèvre Cheese, Cipollini Onion, Poached Figs 13

BRAISED OXTAIL & POTATO

Truffled Mashed Potato, Smoked Gouda, Fresh Oregano 15

dessert

BUTTERSCOTCH PUDDING 5 **FRESH BERRY TART** 7 **CLASSIC BANANA SPLIT** 8

CHOCOLATE LAYER CAKE 8 **PASTRY BREAD PUDDING** 8

sandwiches

served with french fries

TURKEY CLUB

Applewood Smoked Bacon, Bibb Lettuce, Heirloom Tomato, Country White Bread, Chipotle Mayo 12

***GRILLED SKIRT STEAK**

Caramelized Onion, Jalapeño Cheese Sauce, Baguette 13

KOREAN BBQ PORK

Jicama Salad, Kimchee, Baguette 13

CHICKEN PARM

Focaccia Bread, Fresh Mozzarella, Tomato Sauce 12

***BURGER**

Sesame Bun, Secret Sauce, Caramelized Onions & Tillamook Cheddar 14

MAINE LOBSTER ROLL

Lobster Salad on a Griddled Brioche Bun, Spicy Slaw 25

entrees

PASTA & PESTO

Tube Pasta, Shaved Manchego Cheese 16

***STEAK FRITES**

Grilled Skirt Steak, House Steak Sauce 23

PAN ROASTED STATLER BREAST

Pineapple Corn Salsa, Habanero Sauce & Cheese Grits 17

VEAL SHANK & SAGE GNOCCHI

Ricotta Salata 19

FISH AND CHIPS

Beer Battered Cod, Curry Tartar Sauce, Fries 21

***SALMON**

Brussel Sprouts, Peruvian Potatoes, Whole Grain Mustard Sauce 22

LAMB OSSO BUCCO

Milled Polenta, Confit Tomato & Shallots 26

TOM YAM KUNG

Korean Seafood Stew 25

Gather food & drink