Starters

OVEN ROASTED CARROT LEEK SOUP

10

Mussels

Linguiça, Dry Vermouth, Garlic Butter, Herb Crostini 18

RUSTIC CURED MEATS

House Pickled Vegetables, Whole Grain Mustard, French Bread

LAMB LOLLIPOPS

Cucumber, Micro Radish, Garlic Mint Yogurt, Chimichurri 16

STEWED NEW HAMPSHIRE Mushrooms

Chestnut, Elm, Blue, King Oyster, Puff Pastry 15

STEAK TARTAR

Mache, Sriracha Aïoli, Toasted Baguette 17

Mango Gazpacho

Marinated Crab, Salsa Verde 12

BBQ SMOKED PORK BELLY

Sweet and Sour Red Cabbage, Grilled Scallions 16

CHEESE PLATE

Locally Sourced Cheeses, Local Honey, House Made Mostarda

Salads

BABY GREENS SALAD

Red Wine Poached Pear, Prosciutto Crisp, Goat Cheese, Walnuts, Mango Vinaigrette

14

SIGNATURE CAESAR

Brioche Croutons, Parmesan Cheese, Grape Tomatoes, White Anchovies 14

HEIRLOOM TOMATO AND BURRATTA CAPRESE

Arugula, Balsamic Reduction Pesto Herb Vinaigrette 14

Mains

HONEY BRINED MISTY KNOLL CHICKEN

Sugar Peas, Baby Carrots, Charred Onion Quinoa, Lime Pepper Jus 29

SAFFRON POLENTA AVOCADO-GARBANZO CAKE

Ratatouille, Garlic Confit, Spinach Purée, Red Pepper Oil, Roasted Corn Kernels 29

BOURBON GLAZED SHORT RIB

Chive Potato Cake, Garlic Spinach, Celeriac Slaw 35

LOBSTER RAVIOLI

Grilled Shrimp, Black Garlic Truffle Sauce, Blistered Tomatoes, Haricot Verts 34

NEW ENGLAND FISHERMAN'S BOWL

Local Cod, Shrimp, Clams, Mussels, Tomatoes, Roasted Fennel, Leeks, Saffron, Lemon

42

PAN SEARED BAY OF FUNDY SALMON

Avocado Grits, Lemon Tomato Salad, Herbed Cream Sauce 36

PETITE FILET MIGNON AND LOBSTER TAIL

Rainbow Carrots, Patty Pan Squash, Sweet Potato Gratin, Parsley Lemon Butter, Woodford Reduction 49

GEORGES BANK SCALLOPS

Grilled Artichokes, Divina Tomato Rice Cakes, Rainbow Peppers, Chopped Cashews, Mango Purée 37

Honey Soy Marinated Tofu

Edamame, Kale, Carrots, Quinoa, Purple Yam Purée 29

CHICKEN PRIMAVERA

Pappardelle, Red Pepper, Summer Squash, Roasted Corn, Peas, Asparagus, Broccolini