

# LUNCH

## SPRING

### GREENS

**BABY ARUGULA**/Crispy Goat Cheese/Strawberry/Shaved Radish/Avocado/White Balsamic Vinaigrette/14

**BABY ICEBERG**/One-Hour Egg/Pimento Green Olives/Sliced Cucumber/Tomato/Blue Cheese-Thyme Dressing/13

**SPRING SALAD**/Tender Greens/English Pea Puree/Fava Beans/Green Apple Chips/Heirloom Carrots/Fermented Grape Vinaigrette/14

**SPINACH SALAD**/Blueberries/Feta/Red Onion/Crispy Bacon/Lemon-Poppy Seed Vinaigrette/14

Add: Diver Scallops 10 Prime Hanger Steak 14 Chicken Breast 7 Gulf Shrimp 10 Rainbow Trout 12 Crab Cake 12

### STARTERS

**CRAB BISQUE**/Crispy Polenta Crouton/Diced Tomato/12

**DUCK CONFIT TACOS**/Red Radish/Roasted Peppers/Jalapeno Crema/Cilantro Gremolata/16

**SPANISH OCTOPUS CARPACCIO**/Pickled Pearl Onions/Spiced Mandarin Orange Gel/Red Pepper Rouille/Frisee/16

**PAN SEARED GEORGE’S BANK SCALLOPS**/Crispy Risotto/Pancetta/Capers/Roasted Mushrooms/Lemon Beurre Blanc/16

**FLAT BREAD**/Garlic Hummus/Fire Roasted Peppers/Braised Artichoke/Arugula/Balsamic Reduction/16

**PORK BELLY STEAMED BUNS**/Sriracha-Lime Glaze/Fresh Jalapeno/Kimchi/Sesame Seeds/17

**BUFFALO OYSTERS**/Blue Point/Creamy Blue Cheese/Shaved Celery Slaw/Carrot Pesto/16

### SANDWICHES

*{All Served with Potato Fries, Green Salad or Sweet Potato Fries (+\$2) All Sandwiches Available on Whole Wheat Wrap}*

**GRILLED CHICKEN CLUB**/Citrus Marinated Chicken/Lettuce/Avocado/Parmesan Aioli/Toasted Sourdough/14

**PRESSED PRIME HANGER STEAK**/Horseradish Aioli/Whole Grain Mustard/Gouda/Caramelized Red Onion/Tomato/Baguette/17

**CRAB CAKE BLT**/Maryland Style Crab Cake/Applewood Smoked Bacon/Iceberg/Tomato/Whole Grain Mustard Aioli/Brioche Bun/16

**NEW ENGLAND TUNA MELT**/Albacore Tuna/Old Bay Aioli/Tomato/American Cheese/ Toasted English Muffin/13

**FALAFEL WRAP**/Spinach/Tzatziki Sauce/Sundried Tomato/Crispy Artichoke Leaves/Whole Wheat Wrap/15

### MAINS

**RAINBOW TROUT**/Fava Beans/White Beans/Toasted Almonds/Wilted Watercress/Brown Butter/32

**PAN SEARED DUCK BREAST**/ English Pea Succotash/Caramelized Parsnip/Fig Gastrique/Esspresso-Cherry Demi/36

**VEGAN PAD THAI**/Rice Noodles/Crispy Tofu/Spun Zucchini/Red Bell Peppers/Roasted Peanuts/Chopped Basil/28

**LAMB CHOP**/Buttermilk Roasted Cauliflower Puree/Blistered Tomatoes/Tempura Eggplant/Chimichurri/38

### DRY AGED & GRASS FED BEEF BURGERS

*{Served with House Made Pickle/House Made Ketchup & Choice of Potato Fries, Green Salad or Sweet Potato Fries (+\$2)}*

**THE CLASSIC**/Grass Fed Beef Patty/Special Sauce/Lettuce/American Cheese/Tomato/Onion/Brioche Bun/17

**THE 50-50 BURGER**/50% Dry-Aged Grass Fed Beef & 50% Applewood Smoked Bacon Patty/Brioche Roll/17

**Get it “Stacked”** With a Fried Egg, Sriracha Aioli & Cheddar Cheese +\$3

### “FOR THE TABLE”

**EGGPLANT FRITTER**/Charred Feta/Tahini Sauce/10

**KOREAN STEAMED BROCOLLI** /Furikake/Fish Sauce/Sesame/Scallions/9

**RAW BLUE POINT OYSTERS**/Red Wine Mignonette Granita/Lemon/10

**CRISPY BRUSSEL SPROUTS**/Smoked Paprika/Tzatziki Sauce/10

\*EXECUTIVE CHEF ZACHARIAH CAMPION\*