

APPETIZERS

- Confit Duck Drumettes -
Gently tossed with buffalo sauce, served with our house bleu cheese dressing and chives - 15
- P.E.I Sautéed Mussels -
Simmered in sherry broth, wilted kale, chorizo, bleu cheese crumbles, grilled bread - 17
- Mushroom Forrester -
Portobello mushrooms, roasted tomato, Dijon, shaved parmesan, white truffle oil, grilled baguette - 14
- Pan Seared Crab Cakes -
Dill aioli, microgreens, orange-fennel salad - 17
- Black Garlic Butter Escargot -
Shallot, parsley, white wine, lemon, puff pastry - 16
- Truffle Artichoke Dip -
Baby spinach, parmesan, cheddar, cream cheese, shaved carrot, fresh herbs, crispy pitas - 15

SALADS

- Poached Pear -
Arugula, candied walnuts, blue cheese, Red wine-cinnamon-orange-clove vinaigrette - 13
- Simple Greens -
Mixed greens, radish, cucumbers, shaved carrot, shallot, grape tomatoes, champagne vinaigrette - 11
- Kale Caesar -
Tom leafy greens, house made creamy dressing, sourdough herb croutons, pickled red onion, shaved parmesan - 12

Add to salad - Salmon 8, Chicken 7, Steak 9



SOUPS

- French Onion -
Caramelized Spanish red onion, shallots, garlic, chives, sherry, beef broth, herb-garlic croutons, Swiss - 12
- Corn Chowder - -
Potato, onion, cream, bacon bits, smoked paprika - 11
- Lobster Bisque -
Slow simmered, rich flavors of sherry and tomato, fresh lobster meat - 18

ENTRÉES

- *All Natural New York Strip -
Smashed new potatoes tossed with tarragon, parmesan + truffle oil, grilled asparagus, red wine-shallot butter, smoked sea salt - 41
- Espresso Stout Braised Short Rib -
Creamy herb polenta, roasted root vegetables, crispy parsnip strips, parsley - 28
- Braised Lamb Shank -
White bean cassoulet, roasted carrots, tomato fondue, rosemary salt - 36
- *Pan Roasted Duck Breast -
Black forbidden rice-mushroom risotto, wilted baby spinach, white wine - balsamic beurre blanc - 34
- *Grilled Pork Chop -
Sage-apple-cheddar biscuit, whole grain mustard, bacon brussel sprouts, red onion jam - 31
- Crispy Skinned Chicken Statler -
Seared NH Mushroom Company, mushrooms in cream Marsala sauce, gnocchi, roasted asparagus - 30
- Pan Seared Scottish Salmon -
Vegetable lentils, broccolini, orange crema - 29
- Grilled Vegetable Ravioli -
Arugula, creamy sundried tomato pesto, balsamic reduction - 25
- Lobster Mac and Cheese -
Cavatappi pasta, three cheeses, fresh lobster meat, sherry-mornay sauce, Ritz cracker crumbs, white truffle oil - 30

SIDES

- Grilled Bread Basket & Butter - 5
- Cornbread - Butter & Honey - 10

Chef & Owner Julie Cutting Instagram @julie7612 ~ Exec Chef Kurt DeVay
***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness**