

APPETIZERS

- Confit Duck Drummettes -
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 - 16
- Truffle Artichoke Dip -
Baby spinach, parmesan, cheddar, cream cheese, shaved carrot, fresh herbs, crispy pitas - 15
- Cure's Charcuterie Board -
Assortment of sliced meats, cheeses, pickled vegetables, dried fruits, spreads and grilled bread - 22

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 -
Torn leafy greens, house made creamy dressing, sourdough herb croutons, pickled red onion, shaved parmesan -12

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



SOUPS

- French Onion -
Caramelized Spanish red onion, shallots, garlic, chives, sherry, beef broth, herb-garlic croutons, Swiss - 12
- Butternut Squash -
Apple, onions, carrot, sage, vegetable broth, touch of cream, pumpkin seeds - 11
- Lobster Bisque -
Slow simmered, rich flavors of sherry and tomato, fresh lobster meat - 18

ENTRÉES

- All Natural New York Strip -
Roasted 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 fall root vegetables, crispy parsnip strips, parsley - 28
- Crispy Skinned Chicken Statler -
Creamy mushroom Marsala sauce, smoked gouda mashed potato, roasted asparagus - 29
- Grilled Pork Chop -
Sage-apple-cheddar biscuit, whole grain mustard, bacon brussel sprouts, red onion jam - 31
- Pan Roasted Duck Breast -
Black forbidden rice-mushroom risotto, wilted baby spinach, white wine - balsamic beurre blanc - 34
- 1/2 Rack of New Zealand Lamb -
Israeli Couscous Tabouleh, honey glazed baby carrots, balsamic reduction -43
- Pan Seared Scottish Salmon -
Roasted butternut squash + gnocchi, wilted kale, maple beurre blanc - 29
- Hasselback Butternut Squash -
Hot honey glaze, pomegranate seeds, pistachio, demi salad, champagne dressing - 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 - 7

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