

first courses

SALADS, SNACKS, ETC.

chopped vegetable salad

greens, bacon + dijon vinaigrette 9

baby romaine leaves

garlic parmesan croutons + caesar dip 9

thick cut bacon

sourdough + horseradish cheddar 10

poached shrimp

marinated radishes, whipped butter + seasoned salt 12

our nachos

roast chicken, aged cheddar, onions + cherry peppers 12

pressed truffle bread

arugula + parmesan 12

french onion risotto

gruyere crisp 10

SEAFOOD, ETC.

new england clam chowder

casino dumplings 11

lobster roll

avocado, pickles + chips 18

half shell

half-dozen east coast oysters, choice of:

traditional 18

truffle + jalapeño 18

crème fraiche, chive + caviar 21

cocktail

4 large, poached + seasoned shrimp, cocktail + horseradish 16

chilled seafood

4 east coast oysters, 2 large poached + seasoned shrimp, scallop ceviche 26

steamed seafood

6 clams, 3 shrimp, truffle, shishito + scallion 26

main courses

**À LA CARTE
SEAFOOD, STEAKS, ETC.**

sushi-grade tuna loin 28

sautéed and poached scottish salmon 26

roasted [3 large] shrimp and [3 sea] scallops 28

ranch spice roasted organic chicken 24

18 oz. breakaway farm pork chop [rib or porterhouse] 38

red wine braised beef short ribs 32

center cut 8 oz. filet mignon 38

28-day dry-aged, bone-in 20 oz. beef ribeye 48

2½ pound lobster in the shell 54

sides

homemade french fries + cherry pepper ketchup 8

mac + cheese 12

lobster mac + cheese 21

brussels, garlic + bacon 12

broccolini, long hots + garlic 10

castle valley mill cheddar grits 12

all kinds of mushrooms 16

main courses

CHEF'S RECS

scottish salmon

broccolini, lentils, peppers, bread + butter sauce 32

pork loin + shoulder

grits, preserved tomato, collards + roast pork stuffing 34

vegan stuffed bell pepper

lentils, basmati, escarole + walnuts 22

tuna loin

spatzle, bacon, brussels, mustard + beer 32

local fluke

sea scallops, scallions + all kinds of mushrooms 38

beef duo

filet mignon, red wine braised short rib,
stuffed skins, red wine + horseradish 43

