



### **Specialties of Our House**

**Select One ~ 15 Select Two ~ 25 Select Three ~ 35**

#### **Charcuterie**

Housemade sausages, terrines and other charcuterie selections with assorted sides and sauces

#### **Cheese**

Domestic and imported artisan cheeses, fruits, nuts and marmalades

#### **Smoked Fish**

A selection of house smoked fish

### **Small Plates**

#### **Spicy Shrimp Crunch Roll ~ 11**

Laughing bird shrimp, togarshi spice, avocado, cucumber, mango, flash fried in tempura and panko, siracha vinaigrette, sweet soy

#### **\* Pan Seared New Bedford Sea Scallops ~ 13**

White bean and roasted garlic mousse, pink peppercorn gastrique, toasted pistachio, brussels sprout salad

#### **Braised Kurobuta Pork Belly ~ 10**

Crispy spaetzle, smoked applesauce, cider "honey"

#### **Goat Cheese Croquettes ~ 10**

Beet puree, matignon vegetables, pickled onion and micro watercress, black pepper crostini

#### **Potato and Black Truffle Pierogi ~ 10**

Roast kielbasa, beer braised cabbage, caraway mustard sour cream

#### **Foie Gras and Beef Tenderloin Meat Balls ~ 10**

Wild mushroom, huckleberry Cabernet syrup

### **Soups**

#### **Butternut Squash ~ Cup 5 Bowl 8**

Toasted almonds, pumpernickel croutons, chive, crème fraiche

#### **Roasted Corn and Seafood Chowder ~ Cup 5 Bowl 8**

Assorted fish and seafood

## Salads

### **House Salad ~ 6**

Field greens, grape tomatoes, egg, house bacon, hot house cucumber, shaved red onion,  
Vermont white cheddar, balsamic vinaigrette

### **\* Classic Caesar ~ 6**

Crisp romaine, house made croutons, Asiago cheese, classic Caesar dressing

### **Grilled Greek ~ 8**

Baby romaine, pickled peppers, olives, lemon feta dressing,  
beet gastrique, grilled bread

**Any choice of salad as entrée add**

**Chicken ~ 11 Salmon ~ 12**

## Main/Entrées

*Add house, Caesar or cup of soup to any entrée for an additional charge of \$3.00*

### **Oven Roasted Cobia ~ 25**

Hand rolled potato gnocchi, grilled radish, laughing bird shrimp,  
baby beans, clam saffron broth, micro herbs and pickled onions

### **\* Angus Reserve Filet Mignon ~ 30**

Vermont white cheddar and potato croquette, haricot vert,  
"lumberjack" bacon, shoestring potato, red wine demi glaze

### **Braised Australian Lamb Shank ~ 27**

Creamed parsnips and carrots, whipped potato, braised  
winter greens, guaffrette potato chips, natural jus

### **Pumpkin and Ricotta Cheese Ravioli ~ 21**

Brown butter glaze, toasted almonds, wild mushrooms, winter greens

### **Cashew Encrusted Whitefish ~ 22**

Asparagus risotto, cherry apple salad, fine herb buerre blanc,  
cherry reduction

### **\* Sesame and Wasabi Crusted Ahi Tuna ~ 32**

Coconut and cashew Jasmine rice, shrimp and Napa cabbage pot stickers,  
sweet soy, "bang bang sauce", wakame salad

### **Roast of Culver Farms Duck ~ 29**

Soy and mirin rubbed crispy duck, buckwheat soba noodle pad thai,  
apple and cabbage kimchi

### **Miller Farms Amish Chicken ~ 24**

Whipped potatoes, haricot vert, lemon pepper dumplings, wild mushroom fricassée