

SPECIALTIES

STARTERS

HOUSE MADE FRIES 10

HOUSE DIPPING SAUCE

FRIED OYSTERS 20

CHIPOTLE REMOULADE

MOULES MARINIÈRE 18

WHITE WINE STEAMED PEI MUSSELS,
SHALLOTS, GARLIC, TOMATO, SAFFRON

ENDIVE AND ARUGULA SALAD** 14

GORGONZOLA, GREEN APPLE, TOASTED WALNUTS,
SHERRY VINAIGRETTE

ENTRÉES

STEAK/FRITES⁺ 38

GRILLED NY STRIP, MUSTARD BUTTER,
HOUSE-MADE FRITES, WATERCRESS SALAD

MOM'S MEATLOAF 28

SHORT RIB, PORK, HERBS, MUSHROOMS
MASHED POTATOES, GREEN BEANS, DEMI-GLACE

"CAMPSTYLE" GRILLED TROUT 30

LYONNAISE POTATOES, WHOLE GRAIN MUSTARD BEURRE BLANC

GRILLED CAULIFLOWER 'STEAK'^{**} 28

PEPPERONATA, PESTO BUERRE BLANC

SPRING

BABY SPINACH SALAD** 14

SHAVED ASPARAGUS, EASTER EGG RADISHES,
FETA, SLIVERED ALMONDS, HERB VINAIGRETTE

ONION SOUP GRATINEE 12

GRUYERE & MOZZARELLA, BAGUETTE,
CRISPY ONIONS

GNOCCHI ALLA CARBONARA 16

EGG, GUANCIALE, PECORINO

CHICKEN AND DUMPLINGS 32

PAN ROASTED HALF CHICKEN, MUSHROOMS,
PEARL ONIONS, CARROTS, HOUSE GNOCCHI,
CREAMY BACON-TARRAGON JUS

GRILLED HANGER STEAK⁺ 34

WARM ROQUEFORT CHEESECAKE WITH BACON AND ONION
GRILLED ASPARAGUS, RED WINE DEMI GLACE

DUCK DUET⁺ 36

PAN SEARED BREAST, DUCK CONFIT-CARAMELIZED SHALLOT
TARTIFLETTE WITH BRIE, HONEY-TRUFFLE BRUSSELS SPROUTS,
PORT WINE & LINGONBERRY COULIS

FAVORITES

GRILLED BABY OCTOPUS 20

POTATO CAKE, WHITE BEAN-CHORIZO PUREE, ARUGULA

SHRIMP AND GRITS 18

CORN, POBLANO PEPPERS, BACON CREAM SAUCE

NEW ENGLAND CLAM CHOWDER 14

SMOKED BACON, DICED POTATOES, QUAHOGS

FRIED THAI CALAMARI 18

JULIENNED VEGETABLES, THAI CHILI SAUCE, CRUSHED PEANUTS

SAUTÉED ATLANTIC COD 34

CRUSHED YUKON GOLD POTATOES, LITTLENECK CLAMS,
CHOURIÇO, TOMATO-GARLIC BROTH

BRAISED SHORT RIBS 40

CELERY ROOT PUREE, ROASTED CARROTS AND SHALLOTS,
RED WINE SAUCE

CASSOULET 32

DUCK CONFIT AND GARLIC PORK SAUSAGE, NAVY BEANS

SEARED SCALLOPS⁺ 48

CARAMELIZED PARSNIPS, ROASTED GARLIC & CARROT PUREE,
PORCINI-TARRAGON BUTTER SAUCE, CRISPY LARDONS

SMALL PLATES

FRIED MAC & CHEESE BALLS 10

SPICY MARINARA & PARMESAN

TUNA SASHIMI NACHOS⁺ 18

WONTON CHIPS, SRIRACHA CREMA, PICKLED GINGER,
SESAME SEEDS, MANGO SALSA, WASABI SOY

MEXICAN CHOPPED SALAD 14

BLACK BEANS, CORN, AVOCADO, PEPPERS, QUESO FRESCO,
HONEY-LIME DRESSING

BRUSSELS SPROUTS^{**} 12

FLASH FRIED, TRUFFLE HONEY, PEPITAS, PIAVE VECCHIO

BLT CHEESEBURGER⁺ 16

HOUSE GROUND SHORT RIB, HANGER & SIRLOIN BLEND,
HOUSE BAKED POTATO ROLL,
CHOICE OF AMERICAN, CHEDDAR, SWISS OR GORGONZOLA

MARKET FISH TACOS 14

CABBAGE, CREMA, SALSA FRESCA, QUESO FRESCO
SUBSTITUTE GRILLED SHRIMP +5

BULGOGI 14

KOREAN BBQ BEEF, STIR-FRIED VEGETABLES, NOODLES

KOBE SLIDER TRIO⁺ 16

BACON & BLUE CHEESE, CARAMELIZED ONION & CHEDDAR,
HOUSE MADE FOIE GRAS PATE

SHUMAI DIM SUM 12

HOUSE PORK & SHRIMP DUMPLINGS, SOY-GINGER DIPPING SAUCE

BROCCOLI RABE 16

WHITE BEANS, GARLIC, CHERRY PEPPER, ROASTED TOMATOES,
OLIVE OIL, FRESH PARMESAN
ADD HOUSE MADE DUCK SAUSAGE +4, ADD ORECCHIETTE +3

HANGER STEAK FAJITAS⁺ 14

ANCHO-GARLIC BEEF, PEPPERS, ONIONS, CILANTRO
IN FLOUR TORTILLAS, WITH SOUR CREAM, SALSA, GUACAMOLE

STEAMED THAI MUSSELS 18

RED CURRY-COCONUT BROTH

** THESE ITEMS CONTAIN NUTS. † THESE ITEMS MAY BE RAW OR SERVED PARTIALLY COOKED

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
HOWEVER CONSUMING OVERCOOKED MEATS, SEAFOOD OR SHELLFISH MAY DECREASE THE ENJOYMENT OF YOUR MEAL.

A 20% GRATUITY MAY BE ADDED TO TABLES OF 6 OR MORE.