

Soups

New England Clam Chowder 9
Bacon, Scallions

Carrot Ginger Soup 9
Cilantro Chutney

Zuppa del Giorno 9
Chef's Daily Selection

Salads

Country Salad 11
Crispy Fennel, Dried Cherry, Baby Spinach, Goat Cheese Crumbles, Lemon Oil

Wild Spring Greens 11
Red Onion Pickles, Creamy Chive Dressing

Caesar 08
Crispy Romaine, Radicchio, Ciabatta Croutons, Parmesan

Appetizers

Shrimp Cocktail 16
Steamed Jumbo Shrimp, Horseradish Crème Fraiche, Cocktail Sauce

Buffalo Mozzarella 16
Trio Of Tapenades And Vegetable Marmalades

Beef Carpaccio 12
Thin Sliced Beef Tenderloin, Baby Arugola Salad
Lemon Extra Virgin Olive Oil Dressing, Shaved Grana Padano Cheese

Crab Dip 14
Jumbo Lump Crab Dip, Aged Cheddar, Lavash Bread

Fried Calamari 14
Chive Caper Aioli, Fire Roasted Crushed Tomato Sauce

Soy Beans And Hummus 12
Crudités, Pita Bread, Smoked Paprika

Ahi Tuna 16
Sesame Crusted Seared Ahi Tuna, Soy Pearls, and Micro Greens

Entrées

Georges Bank Diver Scallops 32
Over Risotto Primavera, Tomato Au Gratin Yuzu Lemon And Butter Emulsion

Organic Salmon 29
Steamed Sea Beans, Pea Shoot, Baby Fennel And Grapefruit Salad

Steamed Sea Beans, Red Shred, Baby Fennel And Grapefruit Salad

Maryland Crab Cakes 32

Sweet Corn Maque Choux, Grain Mustard Sauce

Mezzaluna 22

Fire Roasted Vegetable And Ricotta Cheese Filled Half Moon Ravioli, Cherry Tomato & Basil Sauce

Chicken Scaloppini 23

Organic Eberly Farm Chicken, Roasted Garlic Mashed Potato, White Marsala Portobello

14 Oz Aspen Ridge NY Steak 38

All Natural, Grass Fed Beef, Grilled Asparagus And Chive Potato Cake, White Marsala Béarnaise

Rack Of Lamb 36

Pistachios Dijon Crust Wild Mushrooms, Fried Mint Polenta

Berkshire Pork Chop 29

All Natural Grass Fed Pork, Chardonnay Plum Sauce, Jalapeno Corn Bread, Glazed Sunburst

18% service charge automatically applied to parties of 6 or more

* Consuming raw or undercooked meats, poultry or seafood may increase your risk of food-borne illness.