

APPETIZERS

Thai Style Red Lentil Soup...\$9

coconut milk, snap peas, scallion

Grilled Spanish Octopus

crispy fingerling potatoes, marinated beans, smoked paprika, arugula ... \$13

Sprouted Grain Croquettes

spring onion yogurt, asparagus, lemon, radish, herbs... \$12

Littleneck Clams

white wine, crispy herbs, garlic confit broth ... \$12

Duo of Tartare

tuna and salmon, ponzu, sriracha, avocado puree, pickled red onion, sesame cracker... \$13

Local Cheese Plate

selection of local artisanal cheese, house made pickles, genoa salami, butter dipped radish, pancetta marmalade ... \$12

SALADS

Mixed Greens

roasted peppers, seasonal tomatoes, red onion, pitted olives, red wine vinaigrette... \$8

Arugula

sunflower sprouts, orange, sunflower seeds, crispy goat cheese, tahini vinaigrette... \$11

Chopped Kale

apples, toasted walnuts, pecorino cheese, candied bacon vinaigrette ... \$11

Pear

spring mix, dried cranberries, spiced cashews, crumbled gorgonzola, honey balsamic vinaigrette... \$11

Caesar

baby romaine, herb croutons, parmesan tuile, house made caesar dressing... \$8

Roasted Beet

spinach, balsamic yogurt, crispy quinoa, ricotta salata, lemon thyme vinaigrette ... \$12

20% gratuity will be automatically added on to tables of 6 people or more

ENTREES

Half Griggstown “Brick” Chicken

crushed fingerling potatoes, grilled asparagus, lemon caper pan sauce ... \$28

Pan Roasted Scottish Salmon

toasted barley, roasted mushroom, english peas, mushroom puree, sweet pea emulsion...
\$28

***House-Made Carrot and Pea Pasta**

multicolor spaghetti, pea shoots, carrots, roasted mushrooms, spring vegetable pesto,
preserved lime ... \$22

Lump Crab Cakes

braised turnips, radishes, sautéed snap peas, whipped potato, brown butter vinaigrette... \$32

Slow Roasted Stuffed Local Lamb Breast

garlic and herb stuffed, grilled polenta, confit cippolini, fava beans, preserved lemon, herb
salad, lamb jus ... \$32

Pan Roasted Local Day Boat Scallops

chickpeas, spring onion, ramps, swiss chard, charred spring onion puree ... \$32

Crescent Farm Duck Breast

quinoa, spinach, roasted beets, duck confit, black garlic gastrique ... \$30

8oz. Grass Fed Filet Mignon

olive oil whipped potatoes, sautéed broccolini, shallot compote, red wine jus ... \$34

Grilled Lemon Marinated Swordfish

sauteed artichokes, kalamata olive, arugula, roasted red pepper coulis... \$30

Seared Ahi Tuna

brown rice, glazed bok choy, pickled ginger, sesame, wasabi soy broth... \$32

14oz. Duroc Pork Porterhouse

white beans, kale, bacon jam, thyme infused honey, pork jus ... \$30

SIDES...\$5

mashed potatoes, herbs and olive oil
creamy castle valley mill polenta, herb pesto
roasted mushrooms, thyme and sea salt
grilled asparagus, garlic olive oil

Please ask about our Gluten Free Options **Vegan