



DINNER MENU

APPETIZERS

Autumn Squash Soup	\$9
local fall squash, toasted pumpkin seeds, olive oil	
Pear Salad	\$11
dried cranberries, spiced cashews, crumbled gorgonzola, honey balsamic vinaigrette	
Brussels Sprouts Salad	\$10
shaved brussels sprouts, toasted walnuts, pecorino, candied bacon vinaigrette	
Caesar Salad	\$8
baby romaine, herb croutons, parmesan tuile, house made caesar dressing	
Chicken Liver Toast	\$11
chicken liver mousse, brioche, baby beets, pearl onions, arugula	
Grilled Spanish Octopus	\$13
chorizo, crispy fall vegetables, arugula, paprika aioli	
Salmon Tartare	\$12
sriracha aioli, ponzu, sesame cracker, scallion	
Crispy Calamari	\$12
sweet and sour glaze, pickled chili, fermented pepper aioli	
Local Cheese Plate	\$12
selection of local artisanal cheese, seasonal garnishes	

—SECONDS—

Agnolotti	\$13
sweet onion, roasted fennel, carrot, turmeric emulsion	
Grilled Flatbread	\$14
goat cheese, butternut squash, apple, arugula, sunflower seeds	
House Made Gnocchi	\$13
sweet potato, brown butter, sage, pine nuts	
Slow Roasted Pork Belly	\$14
bok choy, apple, pickled mustard seeds, garlic gastrique, soy glaze	
Duck Confit Croquettes	\$15
fontina, truffle aioli, fines herbes	

ENTRÉES

Half Griggstown "Brick" Chicken	\$28
confit fingerling potato, cauliflower, salsa verde, pan sauce	
Pan Roasted Scottish Salmon	\$29
roasted mushrooms, butter braised leeks, creamy cous cous, mushroom cream	
Crescent Farm Duck Breast	\$30
spaghetti squash, quinoa, juniper honey, parsnip cream	
Pan Roasted Local Day Boat Scallops	\$32
roasted beets, fall vegetables, horseradish, borscht sauce	
Lump Crab Cakes	\$32
mashed potato, apple, fennel & celery root slaw, cider vinegar, mustard	
Roasted 8 oz. Filet Mignon	\$36
whipped potato, roasted brussels, bacon, horseradish jam, beef jus	
Grilled Marinated Swordfish	\$30
fall vegetable goulash, lentils, caramelized onion, paprika	
Braised Pork Shank	\$32
sweet potato, charred broccoli, crispy shallots, gastrique, jus	
Seafood Risotto	\$30
celery root, truffle, mushrooms, leeks, herbs	
*House Made Ravioli	\$24
crab, shrimp, parmesan, spinach, lemon, crispy garlic	

SIDES \$5

mashed potatoes, herbs and olive oil
roasted mushrooms, thyme and sea salt
goulash and lentils
parmesan risotto

Please ask about our Gluten Free & Vegan Options
*Vegetarian Entrée