

APPETIZERS

White Asparagus Soup...\$9

potato, shaved asparagus, crispy shallot

Pear Salad

dried cranberries, spiced cashews, crumbled gorgonzola, honey balsamic vinaigrette...

\$11

Roasted Beet Salad

arugula, crispy grains, goat cheese, balsamic yogurt, lemon thyme vinaigrette...\$12

Caesar Salad

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

Goat Cheese Croquettes

goat cheese mousse, asparagus, balsamic reduction ... \$11

PEI Mussels

chorizo, caramelized onion, roasted tomato & fennel, saffron ... \$13

Salmon Poke

sriracha aioli, avocado, toasted nori, scallion, sesame, pickled onion, soy... \$13

Crispy Calamari

sweet and sour glaze, pickled chili, fermented pepper aioli... \$12

Local Cheese Plate

selection of local artisanal cheese, seasonal garnishes ... \$12

SECONDS

Crab Tortellini

miso broth, scallion, soybeans...\$16

Cumin Lamb Flatbread

slow roasted lamb, red onion, lettuce, tzatziki...\$15

House Made Gnocchi

english peas, whipped ricotta, meyer lemon butter....\$13

Coconut Shrimp

grilled pineapple, avocado, chile, curry mango coconut coulis....\$17

Beef Tartare

mustard, egg yolk, pita chips, snap peas...\$16

ENTREES

Half Griggstown “Brick” Chicken

rosemary potato, mushroom, asparagus, pan sauce ... \$28

Pan Roasted Scottish Salmon

white beans, fennel, leeks, fennel soubise ... \$30

Crescent Farm Duck Breast

caramelized pears, charred cabbage, quinoa, balsamic reduction, jus ... \$30

ENTREES

Half Griggstown “Brick” Chicken

rosemary potato, mushroom, asparagus, pan sauce ... \$28

Pan Roasted Scottish Salmon

white beans, fennel, leeks, fennel soubise ... \$30

Crescent Farm Duck Breast

caramelized pears, charred cabbage, quinoa, balsamic reduction, jus ... \$30

Pan Roasted Local Day Boat Scallops

black beans, blackened shishito, tomatillo, poblano salsa verde... \$32

Lump Crab Cakes

mashed potato, green beans, shaved almonds, meyer lemon beurre blanc ... \$32

10 oz NY Strip

Gorgonzola crust, crispy potato, grilled asparagus, natural reduction ... \$36

Jerk Spiced Monkfish

dirty rice, red & green bell pepper, roasted mushroom, jerk marinade ... \$29

Australian Lamb Shank

toasted barley, glazed baby root vegetables, salsa verde, lamb jus ...\$32

Fettucini Primavera

Spring vegetables, cherry tomato, pistachio pesto, parmesan....\$24

Seafood Risotto

Mussels, crab, & shrimp, peas, spinach, crispy garlic...\$29

Please ask about our Gluten Free & Vegan Options

***Vegetarian**