

APPETIZERS

Clam Chowder

littleneck clams, bacon, chive, cream...\$12

Chilled Spring Vegetable Gazpacho

Tomato broth, spring vegetable salad, lemon...\$10

Pear Salad

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

Wedge Salad

iceberg, cherry tomato, parmesan, crispy shallot, housemade ranch \$12

Caesar Salad

baby romaine, herb croutons, parmesan tuile, house made caesar dressing... \$10

Duck Spring Rolls

duck confit, cabbage, carrot, onion, sesame, soy ginger dipping sauce...\$14

Roasted Beet Salad

arugula, sesame seeds, balsamic, smoke gorgonzola, honey lavender vin... \$13

Salmon & Scallop Tartare

fennel, lime confit, radish, crispy quinoa, lime gel... \$13

Crispy Calamari

sweet and sour glaze, pickled chili, fermented pepper aioli... individual/sharing \$11/\$15

Mix Green Salad

local mix greens, cucumber, radish, tomato, red onion, red wine vinaigrette ... \$10

SECONDS

Asian Lettuce Wraps

roasted eggplant, tofu, cabbage, orange ginger glaze...\$12...add pork \$2

Lobster Mac n' Cheese

fresh lobster, aged cheddar, truffle bread crumb...\$15

House Made Gnocchi

english peas, carrots, lemon, mushroom broth \$14

Spring Vegetable Tartlet

whipped feta, caramelized onion, asparagus, pea shoots...\$14

ENTREES

Half Griggstown “Brick” Chicken

fricassee of asparagus, artichokes & peas, wild rice, pan sauce ... \$29

Pan Roasted Scottish Salmon

cous cous, lemon confit, fennel, zucchini, cherry tomato, tomato broth ... \$29

10 oz boneless pork ribeye

brined pork loin, crispy polenta cake, swiss chard, onion molasses glaze, jus ... \$29

Pan Roasted Local Day Boat Scallops

house-made gnocchi, pancetta, peas, mushrooms, pea puree ... \$32

Lump Crab Cakes

whipped potato, snap peas, carrots, charred shallot, tartar sauce ... \$32

10 oz NY Strip

gorgonzola crusted strip, pommes Anna, creamy spinach, beef jus ... \$34

Bacon Wrapped Monkfish

potato dauphine, roasted carrot, onion, & celery, steamed clams, coconut chowder
... \$30

Crescent Farm Duck Breast

brown rice, mustard greens, apricot glaze, orange gastrique, jus ... \$32

Fettucine Carbonara

spring vegetables, smoked egg yolk, whey carbonara, pecorino romano \$26

Herb Crusted Rack of Lamb

ricotta dumplings, spinach, lemon salsa verde, lamb jus...\$36

SIDES...\$6

mashed potatoes, herbs and olive oil
roasted mushrooms, thyme and sea salt
asparagus
ricotta dumplings

Please ask about our Gluten Free & Vegan Options

***Vegetarian**