

## APPETIZERS

### **Coconut & Corn Chowder**

sweet corn, coconut milk, scallion...\$12

### **Chilled Tomato Gazpacho**

tomato, cucumber, jalapeno, cilantro...\$10

### **Pear Salad**

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

### **Tomato Salad**

heirloom tomato, puffed grains, basil, burrata, olive crumble, sherry vinaigrette  
....\$12

### **Caesar Salad**

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

### **Vietnamese Summer Roll**

chilled shrimp & crab, mango, sweet soy, herbs, chili miso dipping sauce..\$14

### **Roasted Beet Salad**

arugula, figs, almonds, goat cheese, blueberry balsamic vinaigrette... \$13

### **Tuna Poke Bowl**

soy marinated tuna, sesame rice, ponzu, pickled onion, peanuts... \$14

### **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

### **Chili Lime Shrimp**

grilled shrimp, mango salsa, crispy yucca root, chili lime  
vinaigrette...\$14

## SECONDS

### **Taglietelle**

Basil pesto, burrata, lemon bread crumbs...\$13

### **Local Corn Risotto**

cherry tomato, black pepper, parmesan, miso butter...\$12

### **Tomato Tart**

housemade pastry, smoked tomato, heirloom tomato, pesto aioli, ricotta ....\$13

### **Roasted Lamb Breast**

sesame slaw, crispy potato, Korean barbecue sauce...\$14

## **ENTREES**

### **Half Griggstown “Brick” Chicken**

crispy potato, spinach, sundried tomato, chili lime vinaigrette pan sauce  
... \$29

### **Pan Roasted Scottish Salmon**

white beans, leeks, mushrooms, summer squash puree ... \$29

### **16 oz Bone in Ribeye**

Grilled portobella, sliced heirloom tomato, jus ... \$36

### **Pan Roasted Local Day Boat Scallops**

corn risotto, bacon, arugula, herb pesto ... \$32

### **Lump Crab Cakes**

whipped potato, chilled summer slaw, dijon aioli ... \$32

### **8 oz Flank Steak**

chimichurri, black bean, corn, cherry tomato, mashed potato, jus ... \$29

### **Local Yellowfin Tuna**

bok choy, sesame rice, scallion, sweet soy reduction, crispy lotus root ... \$32

### **Crescent Farm Duck Breast**

red quinoa, caramelized pears, kale, balsamic reduction, jus ...\$32

### **Ricotta Dumplings**

Marinated summer vegetables, basil pesto, parmesan, sherry....\$26

### **Pork Milanese**

crispy pork loin, arugula, tomato, red onion, preserved lemon, red wine  
vinaigrette...\$26

## **SIDES...\$6**

mashed potatoes, chives  
roasted mushrooms, thyme and sea salt  
corn risotto, parmesan  
sauteed spinach, kale & garlic

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