



Menu

Cold Starters and Salads

- Ahi Tuna, Cilantro, Pickle Pepper Relish, Celery Heart 12
Cauliflower, Pickled Onion, Candied Pecans, Cauliflower Puree (V, GF) 10
Fresh Greens, Heirloom Tomatoes, Grilled Corn, Smoked Blue Cheese 11
Hummus Plate, Crispy Chick Peas, Honey, Grilled Flatbread 7

Hot Starters

- Portobello Mushrooms, Herb Garlic Dipping Sauce 10
Crispy Shallots, Charred Onion Yogurt Sauce 7
Pork & Beef Spicy Meatball, San Marzano Tomato Sauce, Parmesan 10
Duck Skewers, Hoisin BBQ, House Kimchi 9

Soup

- New England Chowder, Clam, Scallop, Salmon, Bacon 8/12
Chef's Daily Creation

Wood Oven Flatbreads

- Braised Beef Short rib, Broccolini, Caramelized Onion, Herbed Goat Cheese 14
Roasted Garlic, Spinach, Shallots, NY Cheddar 12
Pulled Chicken, White Sauce, Parmesan, Roasted Red Peppers, Fresh Greens, Balsamic 13

Saute' and Cast Iron

- Pappardelle, Chicken, Chicken Demi, Reggiano, Fresh Herbs 15/28
Mac & Cheese, NY Cheddar Sauce, Herbs 12/20
Zucchini Noodles, Beyond Bolognaise (V, GF) 11/18

Wood Grill

- Grass Fed Bison & Beef Burger** 17
NY Cheddar, Fries, Charred Onion Sauce, Crispy Onions
22 oz Grilled Rib Eye for Two 60
Dry Aged In House, Seasonal Vegetables,
American Fried Potato, Caramelized Onion Tart
Grilled Salmon 24
Roasted Castelvetrano Olives and Tomatoes, Preserved Lemon Butter

Sides

- Russet Fries, Pine Salt, Spicy Sambal Ketchup 7
Cheddar Crusted Whipped Potato 7
Seasonal Vegetables 7
Fresh Green Side Salad, Lemon, Evoo, Herbs 7

*Menu Served from 12pm until close
Last Seating Sunday -Thursday 9:30; Friday & Saturday 10pm*