



Menu

Cold Starters and Salads

Roasted Golden and Red Beets, Goat cheese, Chili Dusted Pumpkin Seeds, Red Beet Vinaigrette (v, GF) 10

Hummus Plate, Crispy Chick Peas, Honey, Grilled Flatbread 7

Smoked Duck Carpaccio, Grilled Orange & Lingonberry Relish, Sweet Drop Peppers, Balsamic 12

Hot Starters

Portobello Mushrooms, Herb Garlic Dipping Sauce 10

Crispy Shallots, Charred Onion Yogurt Sauce 7

Smoked Pork Belly, Grilled Apples, Rum Raisin Sauce, Balsamic 12

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 Sweet Potatoes, Ricotta, Caramelized Onions, Sweet Drop Peppers, Roasted Garlic-Chili Oil 12

Saute' and Cast Iron

Pappardelle, Chicken, Chicken Demi, Reggiano, Fresh Herbs 15/28

Mac & Cheese, Bacon, NY Cheddar Sauce, Herbs 12/20

Zucchini Noodles, Beyond Bolognese (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,
Cheddar Crusted Whipped Potato

Grilled Salmon 24

Horseradish Mashed Potatoes, Asparagus, Balsamic Reduction

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:

Closed on Monday

Tuesday - Friday 3pm-9pm

Saturday & Sunday 12pm-9pm