



STARTER

CHILLED CARROT SOUP.....12
 basil, aleppo oil, smoked sea salt

BLOOMING HILL FARM GREENS.....12
 radish, herb vinaigrette

BABY BEETS.....15
 house made ricotta, strawberries, red sorrel, candied pecans, citrus vinaigrette

GRILLED CAESAR.....13
 crisp chickpea, pickled garlic scape, lemon breadcrumbs

BLUE CRABCAKE.....18
 avocado puree, mixed greens, corn meal, red onion

RISOTTO.....15
 roasted mushrooms, chive oil

<p>CURRENT HARVEST</p> <p>TOMATO SALAD 16 basil, cucumber, goat cheese, garlic, olive oil, sea salt</p> <p>WILD ATLANTIC COD 30 baby yukon gold potatoes, asparagus, roasted garlic, brandade cream</p>
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MAIN

SPAGHETTI A LA CHITARRA.....24
 hemlock hill farm bacon, broccoli, toussaint cheese, farm egg yolk

PASTURE-RAISED CHICKEN BREAST.....33
 new potato, roasted onion, baby carrot, white wine, tarragon

GRASS-FED BISTRO FILET.....35
 kale, red quinoa, pickled onion, black garlic sauce

SEARED SCALLOPS.....34
 peas, carrots, warm frisee, syrah sauce

ZUCCHINI CAKE
 legume, greek yogurt, roasted pepper coulis, dukkah, fresh herb.....28

IN ADDITION 10 each

GRILLED ASPARAGUS
 egg dressing

ROASTED POTATOES
 toussaint cheese, confit garlic

TRUMPET ROYALE MUSHROOMS
 crisp bacon, aioli

EXECUTIVE CHEF IAN VEST - SOUS EDWIN CINTRON

Thoroughly cooked meat, seafood, poultry, shellfish and eggs reduces the risk of foodborne illness. please inform your server of any and all allergies.