

APPETIZERS

V BREAD & BUTTER 5

Grilled Artisanal Bread with Whipped Brown Butter & Molasses

Df Gf LOCAL OYSTERS 9 / 18 / 32

Served in portions of 3, 6 or 12

Seasonal Mignonette, Freshly Grated Horseradish (or Classic Rockefeller)

CHEESES 23

Artisanal Cheeses, Paired Spreads, Grilled Bread

V ROASTED TOMATO SOUP 15

Smoked Gouda & Petite Brie Grilled Cheese

GRILLED CAESAR SALAD 18

Grilled Romaine Hearts, Smoked Bacon Lardons, Aged Local Asiago,
Fried Focaccia, Burnt Lemon

Gf V SALT ROASTED CARROTS 15

Whipped Feta, Pomegranate, Toasted Pistachios,
Chimichurri

TUNA CRUDO 18

Sustainable Yellowfin Tuna, Yuzu Glaze, Tarragon Oil,
Pickled Ginger, Plum, Horseradish Aioli, Sour Cream and
Onion Potato Crisps

SEAFOOD CHOWDER 22

Butter Poached Lobster, Salmon, Digby Scallops & Shrimp
Golden Al Dente Potato, Cream Broth, Old Bay, Grilled
Sourdough

VEGAN Gf BEET & FENNEL SALAD 16

Roasted Beets, Grilled Fennel, Toasted Walnuts, Chickpea,
Burnt Orange, Citrus & Dill Vinaigrette

V SQUASH & KALE SALAD 17

Roasted Butternut Squash, Kale, Gala Apples, Pomegranate,
Pumpkin Seeds, Fried Quinoa, Feta, Cranberry Vinaigrette

BEEF TARTARE 19

Hand-Cut Certified Angus Beef Striploin, Knoydart
Cheddar, Chives, Pickled Mustard Seed, Chicharrons

MAIN COURSES

Gf CORNISH HEN 32

Spatchcocked Full Rock Hen, Braised Lentils, Bok Choy, Snap Peas, Nduja Chili Butter

Df Gf BASS CAPONATA 34

Grilled Striped Bass, Tomato Caponata, Roasted Fennel, Castelvetro Olives, White Balsamic

Gf SHEPHERD'S PIE 31

Braised Lamb Shank, Caramelized Parsnip Puree, Green Peas, Bordelaise, Mint Butter

GORGONZOLA SPAGHETTI 26

Housemade Spaghetti Noodles, Gorgonzola Cream, Spinach, Crispy Prosciutto, Pine Nuts

Gf Df MISO MARINATED ALASKAN COD 36

Dashi, Shiitake Mushroom, Bok Choy, Grilled Scallion

VEGAN Gf TOFU POKE BOWL 19

Honey-Gochujang Tofu, Coconut Rice, Edamame, Scallions, Toasted Sesame, Shredded Nori

MANHATTAN FILET 53

10 oz Manhattan Cut Angus Striploin
Potato Pave, Charred Green Beans, Coffee Demi, Porcini Butter

Gf Df DOUBLE CUT PORK CHOP 32

Sous Vide and Grilled, Honey and Black Garlic Glaze, Warm Baby Potato Salad, Broccolini

COMFORT FOOD

LOBSTER ROLL 33

Garlic Butter Toasted Potato Bun, Classic Lobster & Mayo,
Red Cabbage Slaw

GARLIC FINGERS 16

Aged Asiago, Smoked Bacon Lardons
Roasted Garlic, Fresh Herbs

SWEET POTATO FRIES 10

Pommery Mayo

FRIED CHICKEN SANDWICH 22

Corn Flour Crusted, Buttermilk Marinated Chicken Breast,
Gochujang Honey Mustard, Pickles, Tuscan Greens

Df ENGLISH STYLE FISH & CHIPS 23

Beer Battered Crispy Atlantic Cod, Burnt Lemon,
House-Made Tartar Sauce

ANGUS BURGER 23

Double Stack 4oz Angus Patties, Garlic Toasted Brioche Bun
Tuscan Greens, Tomato, Caramelized Onion Aioli

Df SZECHUAN CHICKEN WINGS 18

Fried and Charred, Chives, Toasted Sesame Seeds

ARMS NACHOS 22

Melted Cheese Blend, In-House Pickled Banana Peppers
Chopped Tomato & Green Onions, Salsa & Sour Cream