

## 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

### **MANHATTAN FILET 53**

*10 oz Manhattan Cut Angus Striploin*

*Potato Pave, Charred Green Beans, Coffee Demi, Porcini Butter*

### **Df Gf BASS CAPONATA 34**

*Grilled Striped Bass, Tomato Caponata, Roasted Fennel, Castelvetrano Olives, White Balsamic*

### **Gf CORNISH HEN 32**

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

### **GORGONZOLA SPAGHETTI 26**

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

### **Gf SHEPHERD'S PIE 31**

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

### **Gf Df DOUBLE CUT PORK CHOP 32**

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

### **VEGAN PEANUT & TOFU SOBA BOWL 19**

*Fried Tofu, Peanut Sauce, Soba Noodles, Chili Oil, Bok Choy, Lime*

### **Gf Df MISO MARINATED ALASKAN COD 36**

*Dashi, Shiitake Mushroom, Bok Choy, Grilled Scallion*

## 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*