

APPETIZERS

V BREAD & BUTTER 6

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

TUNA TARTARE 19

Lightly Charred Sustainable Tuna, Cucumber, Peach, Chive, Jalapeno, Cilantro-Lime Aioli, Focaccia Crostini

SEAFOOD CHOWDER 22

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

CUCUMBER FENNEL SALAD 16

Shaved Cucumber, Fennel, Pomegranate, Watermelon Radish, Toasted Sesame Seeds, Chili & Rice Wine Vinaigrette

GRILLED CAESAR SALAD 18

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

BEEF TARTARE 19

Angus Beef, Raw Yolk, Snap Pea, Burnt Onion, Horseradish, Chive Oil, Sourdough

BURRATA SALAD 18

Grilled Asparagus, Celery, Pickled Shallot, Toasted Cashew, Pea Shoots, Olive Oil, Green Goddess Dressing

Gf V SALT ROASTED CARROTS 15

Whipped Feta, Pomegranate, Toasted Pistachios, Chimichurri

MAIN COURSES

MANHATTAN FILET 53

10 oz Manhattan Cut Angus Striploin

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

LINGUINE ALLA VODKA 28

House-made Linguine, Rich Vodka Sauce, Italian Sausage, Arugula, Aged Asiago

Gf Df DOUBLE CUT PORK CHOP 32

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

Gf GRILLED STRIPED BASS 34

Braised White Beans, Blistered Tomatoes, Spicy Tomato Butter, Shaved Radish, Scallion

Gf Df MISO MARINATED ALASKAN COD 36

Dashi, Shiitake Mushroom, Bok Choy, Grilled Scallion

Df Gf WHOLE ROASTED CORNISH HEN 33

Sous Vide and Roasted, Lemon Mash, Charred Broccoli, Chimichurri

VEGAN PEANUT & TOFU SOBA BOWL 23

Fried Tofu, Peanut Sauce, Soba Noodles, Chili Oil, Bok Choy, Mushrooms, Carrots, Celery & Lime

SEARED DIGBY SCALLOPS 42

Corn Velouté, Fingerling Potato, Snap Pea, Chive Oil, Spiced Asiago Crumb

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 23

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