

APPETIZERS

Crispy Brussels Sprout Tacos G/N/V	14
WHIPPED AVOCADO, SALVADORIAN CURTIDO, COTIJA GRILLED CORN TORTILLA	
Equinox Farms Baby Spring Mix Salad G/V	12
TOASTED ALMONDS, VERMONT GOAT CHEESE, GRAPEFRUIT PEDRO XIMENEZ VINAIGRETTE	
Beet Salad G/V	13
WHIPPED FETA, PISTACHIO CRUMBLE, SPINACH PESTO, EVOO	
Grilled Shrimp Skewer* G	14
SWEET AND SOUR POMEGRANATE, WALNUTS, FETA, HERBS	
Jonah Crab Toast* N	15
WHIPPED AVOCADO, BRIOCHE, CHIFFONADE ROMAINE, PARSLEY OIL	

ENTREES

Fish of the Day*	MKT
ASK YOUR SERVER FOR TODAY'S PREPARATION	
Beef Tenderloin* G/N	36
POTATO PUREÉ, SPINACH, RED WINE DEMI-GLACE	
Roast Half Chicken* D/G/N	24
BROCCOLI RABE, CHARRED LEMON, PAN JUS	
Mushroom Bolognese N/V	25
HAND ROLLED PAPPARDELLE, CRISPY MAITAKE, PARSLEY, PARMESAN	
Roasted Arctic Char* N	26
CHANTENAY CARROT PUREÈ, BABY SHIITAKE, PEA TENDRILS	
Lamb Loin Chop* G/N	28
ROASTED ARTICHOKE, POTATO PUREÈ, CONFIT GARLIC, RED WINE JUS	

DESSERTS

Rustic Apple Tart N/V	10
VANILLA BEAN ICE CREAM	
Hummingbird Cake V	10
PINEAPPLE CARAMEL, SALTED PECANS	

Chocolate Almond Mousse Torte G	10
CRÈME DIPLOMAT, CHERRIES	

Basket of Popovers V/N	10
HOUSE-MADE JAM, BUTTER (WHILE THEY LAST)	

VEGETARIAN SMALL PLATES

Fried Cauliflower G/V	13
TAHINI BEET LABNEH DUKKAH, PARSLEY	

Colcannon Croquettes	9
V/N HORSERADISH-GRAIN MUSTARD AIOLI	

Side of Local Greens	6
D/G/N/V VINAIGRETTE	

Spring-Dug Parsnip Soup	9
G/N/V THYME, GARLIC, CHIVES	

Latin-spiced Fries	8
D/G/N/V GARLIC AVOCADO AIOLI	

Dietary restrictions key: V- vegetarian, G- gluten free, D- dairy free, N- nut free. For cross-contamination information please see your server.

*Before placing your order please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of food borne illness, especially if you have certain medical conditions. 3.7.18