

APPETIZERS

Crispy Brussels Sprout Tacos G/N/V	14
WHIPPED AVOCADO, SALVADORIAN CURTIDO, COTIJA GRILLED CORN TORTILLA	
Organic Spring Mix Salad G/V	12
TOASTED ALMONDS, VERMONT GOAT CHEESE, MUSCAT GRAPES SHERRY VINAIGRETTE	
Beet Salad G/V	13
WHIPPED FETA, PISTACHIO CRUMBLE, SPINACH PESTO, EVOO	
Steamed Shrimp and Countneck Clams* N	15
GREEN GARLIC BROTH, GRILLED BRIOCHE, WHITE WINE	
Jonah Crab Toast* N	15
WHIPPED AVOCADO, BRIOCHE, BABY GREENS, PARSLEY OIL	

ENTREES

Fish of the Day*	MKT
ASK YOUR SERVER FOR TODAY'S PREPARATION	
Beef Tenderloin* G/N	36
POTATO PUREÉ, CHARRED CHINESE BROCCOLI, CABERNET REDUCTION	
Roast Half Chicken* D/G/N	24
CRISPY BRUSSELS SPROUTS, LEMON, PAN JUS	
Spicy Lamb Ragu N	23
PAPPADELLE, GEORGIA PEAS, CONFIT GARLIC, FARMERS CHEESE	
Cod Baked in Shakshuka* G/N/D	27
SPRING PEA AND SHOOT SALAD, EVOO, ESPELETTE PEPPER	
Grilled Pork Chop* G/N	25
CIPPOLINI ONIONS, ROASTED POTATOES, SPINACH, SOUR CHERRY GASTRIQUE	

DESSERTS

Rustic Apple Tart N/V	10	Chocolate Almond Mousse Torte G	10
VANILLA BEAN ICE CREAM		CRÈME DIPLOMAT, CHERRIES	
Hummingbird Cake V	10	Coconut Key Lime Tart V/N	10
PINEAPPLE CARAMEL, SALTED PECANS		GUAVA SORBET, RHUBARB COMPOTE	

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

VEGETARIAN SMALL PLATES

**Roasted
Cauliflower Hummus**
D/G/V
CRUDITÉS, PEPPER-GARLIC RELISH
DUKKAH
10

Tomato Soup
G/N/V/D
EVOO, ROSEMARY
PIMENT D'ESPELETTE
6

Spring Risotto
G/N/V
BEECH MUSHROOMS, PEAS
GREEN GARLIC, PEA SHOOTS
PARMESAN
11

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. 4.3.18*