

APPETIZERS

Snap Pea Tacos G/N/V	15
WHIPPED AVOCADO, CURTIDO, COTIJA, HOT SAUCE AIOLI	
Crab Stuffed Quahog* N	8 ea.
BACON, RAMPS, LEMON BUTTER	
Lox and Avocado Toast* N	15
PICKLED ONION, CRISPY CAPERS, LEMON	
Asparagus Salad D/G/V	13
LOCAL GREENS, PEAS, MINT, TOASTED PISTACHIO, CABERNET SHALLOT VINAIGRETTE	
Soup de Poisson* D/G/N	10
OYSTER CRACKERS, SAFFRON, CHIVES	

ENTREES

Fish of the Day*	MKT
ASK YOUR SERVER FOR TODAY'S PREPARATION	
Miso-Roast Cod* D/N	27
SALAD OF RADISH, CARROT, PEA GREENS, SCALLION, SESAME, GINGER-SOY BROTH	
Steak Frites* D/G/N	32
BAVETTE STEAK, HAND-CUT FRIES, GREEN BEANS, CHIMICHURRI SAUCE	
Roasted Duck Breast* D/N	26
WHEAT BERRIES, ROAST TURNIPS, MICRO SUNFLOWERS, PICKLED SWEET CHERRIES	
Lamb Sausage Ragu* N	24
PAPPARDELLE, ENGLISH PEAS, SHAVED PARMESAN	
Sirloin Steak Burger* N	20
HOUSE-CHOPPED AGED SIRLOIN, ONE YEAR AGED CHEDDAR, GRILLED ONIONS HOUSE-MADE ROSEMARY MILK ROLL, HAND-CUT FRIES	

DESSERTS

Frozen Dacquoise V/G	10
HAZELNUT MERINGUE LAYERS, ESPRESSO PARFAIT, PRALINE	
Strawberry Rhubarb Cobbler V/N	10
LAVENDER WHITE CHOCOLATE ICE CREAM, CORN MEAL TOPPING	

Caramel Brownie Cake v	10
CHOCOLATE GRANOLA, WALNUTS, CANDIED GINGER, PEPITAS BROWN SUGAR CRÈME FRAICHE	

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

VEGETARIAN SMALL PLATES

Blistered Snap Peas
D/G/N/V
TOGARASHI, SESAME, SCALLIONS
10

Braised Beets
D/G/N/V
TAHINI-GARLIC-LEMON DRESSING
ARUGULA, TOASTED SESAME
10

Grilled Native Asparagus
D/G/V
ROMESCO, ESPELETTE, EVOO
ALMONDS
10

Maplebrook Burrata
V
STRAWBERRIES, AGED BALSAMIC
PISTACHIO, BRIOCHE TOAST, EVOO
13

Carrot Hummus
D/G/V
CRUDITÉS, OLIVE OIL, DUKKAH
10