

appetizers

charred spanish octopus
greek salad, fried chickpeas
14

asparagus soup
maine lobster, garlic cream, brioche croutons
12

beet salad
goat's cheese, horseradish creme, soft herbs, hazelnuts
11

peekytoe crab salad
avocado, grapefruit, crispy potato
15

beef carpaccio
"french fry salad", parmesan, egg, dijon
13

potato gnocchi
spicy soprassetta, fava beans, basil, pecorino
15

endive salad
dried cherries, bleu cheese, radish, pine nuts
10



entrees

sauteed skate wing
english peas, minted creme fraiche, chili oil
25

pan roasted chicken
asparagus, fontina fondue, burst tomatoes
22

sauteed spring flounder
wilted butter lettuce, carrots, pistachio pesto
26

creekstone farms black angus strip steak
mushroom risotto, arugula, crispy onions
35

grilled arctic char
parsnip, savoy cabbage, bacon, beurre rouge
27

pancetta wrapped pork tenderloin
oyster mushrooms, swiss chard, cous cous
28

whole grilled branzino
fingerling & fennel salad, fava beans, lemon
mp

sides

old bay fries
cocktail sauce
6

grilled asparagus
sauce gribiche, toasted breadcrumbs
8

roasted cauliflower
golden raisins, pine nuts, sherry gastrique
7

spring vegetable risotto
parmesan
11

Chef Mike Price
lunch and dinner reservations are accepted