

lunch

appetizers

charred spanish octopus
greek salad, fried chickpeas
14

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

peekytoe crab salad
avocado, grapefruit, crispy celery root
15

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

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

asparagus soup
maine lobster, garlic cream, brioche croutons
12



entrees

the burger
white cheddar, carmelized onions, pickles, fries
16

roasted vegetable "falafel"
tzatziki, feta, cucumber, chili oil
14

grilled chicken cutlet
wilted butter lettuce, carrots, pistachio pesto
18

creekstone black angus strip steak
mushroom risotto, arugula, crispy onions
23

sauteed skate
english peas, minted creme fraiche, chili
20

potato gnocchi
spicy soprasetta, fava beans, basil, pecorino
19

crispy flounder sandwich
savoy cabbage slaw, old bay fries, malt vinegar
18

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 reservations are accepted