lunch + dinner

first
Brooklyn Burrata & Grapes  arugula, toasted almonds, charred baguette  16
Butter Lettuce Salad  watermelon radish, pumpernickel croutons, green goddess  15
Marinated Eckerton Hill Farm Heirloom Tomatoes basil, balsamic, feta, crispy onions  17
Tacos de Camaron  grilled gulf shrimp, house-made corn tortillas, cabbage slaw, mango salsa, chipotle aioli 11/22
Peekytoe Crab Spaghetti  green chilies, melted anchovy, toasted lemon-garlic breadcrumbs 18/28
Orecchiette  spicy soppressata, rapini, kale, pesto, tomato provençal 16/26
Fluke Crudo*  yuzu ponzu, puffed rice, shiso  19

second
Hanger Steak*  chive mashed potatoes, bordelaise 38
Faroe Island Salmon*  succotash, arugula, artichoke chips 34
Sautéed Nova Scotia Halibut wilted lettuce, glazed carrots, pistachio pesto 38
Crispy Pan Roasted Bell & Evans Half-Chicken  sweet potato salad, bok choy, hazelnut brown butter 32
Farmhouse Cheeseburger*  caramelized onions, white cheddar, pickles, fries, brioche bun 21
Herbed Ancient Grain Bowl slow roasted vegetables, green yogurt, crispy quinoa 22
Hampshire Pork Porterhouse*  toasted farro, shaved fennel, black olives 36
Fish Po’boy Sandwich  spicy bun, zesty caper remoulade, fries 26

for the table
Charred Corn Off The Cob  chipotle aioli, lime, cotija 14
Roasted & Spiced Carrots tahini, black sesame 11
Sautéed String Beans heirloom tomato vinaigrette 12
Old Bay Spiced Fries  cocktail sauce 10

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

dessert 11 ea.
Red Velvet Cupcakes  cream cheese frosting
Flourless Chocolate Cake dark chocolate ganache, espresso gelato
Mixed Berry Pie lemon thyme curd, ginger
Gelato & Sorbet two scoops
cocktails  16 ea.

Lavender Fields  vodka, lavender, lemon
Eagle Eye  bird’s eye chili-infused bourbon, lime, ginger, smoked serrano salt
Puddle Jumper  gin, rondo, strawberry liqueur, lemon, plum bitters
Furiosa  mezcal, orgeat, agave, lime, tajin

wines by the glass

sparkling
Prosecco  Ca’ Furlan ‘Cuvee Beatrice’, NV, Veneto, Italy  12/48
Rosé Frizant  Mas de Daumas Gassac, 2018, Languedoc, France
Brut Blanc de Blancs  Pierre Moncuit ‘Hugues de Coulmet’, NV, Côte de Sézanne, France  25/100

rosé
Provence Rosé  Commanderie de la Bargemone, 2019, Provence, France  15/60
Touriga Nacional Rosé  Arnot-Roberts, 2019, Lake County, California  20/80

white
Vermentino  Terenzoula ‘Vigne Basse’, 2019, Colli Di Luni, Italy
Riesling  Brooks, 2017, Willamette Valley, Oregon
Chardonnay  Porter Bass ‘Poco a Poco’, 2018, Mendocino County, California
Saumur Blanc  Château du Hureau ‘Argile’, 2018, Loire Valley, France
Sancerre  Domaine Reverdy-Ducroux ‘Les Vignes Silex’, 2019, Loire Valley, France  19/76

red
Sangiovese  La Gerla ‘Poggio gli Angeli’, 2017, Tuscany, Italy  13/52
Little Owl Rosso  Di Giovanna, 2016, Sambuca di Sicilia, Sicily  15/60
Malbec  ~served chilled~  Traslapiedra, 2018, Paraje Altamira, Argentina
Moulin-à-Vent  Yohan Lardy ‘Les Michelons’, 2018, Beaujolais, France
Pinot Noir  Evesham Wood, 2017, Eola-Amity Hills, Oregon
Cabernet Sauvignon  Hardin, 2017, Napa Valley, California  20/80

beer
Anchor Porter, California  8  Sam Smith Nut Brown Ale, England  9
Bell’s ‘Two Hearted’ IPA, Michigan  8  Narragansett Lager, Rhode Island  7
Clausthaler Non-Alcoholic, Germany  7  Six Point Sweet Action, New York  8
Ommegang Pale Sour Ale, New York  10  Allagash White, Maine  9
Rothaus Pils Tannenzäpfle, Germany  9

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