

~ TIERS OF TASTE ~

Choose 1 for 8. / 3 for 22.

- Pork Lettuce Wraps – cucumber, pickled carrot, cilantro, hoisin sauce, sesame seeds
- Chicken Wings – buffalo style with house made blue cheese or burnt scallion barbecue
- ^{GF} Deviled Eggs – smoked trout, pickled mustard seed, trout roe, dill
- ^{GF} Brussels Sprouts – bacon, apple, pecan, whole grain maple vinaigrette
- Fried Calamari – buttermilk rouille, pickled cherry pepper, fine herbs
- Crispy Duck Roll – burnt carrot jam, tarragon
- ^{GF} Devils on Horseback – bacon wrapped dates stuffed with chorizo
- ^{GF} Babe Farm Carrots – carrot top chimi , queso fresco
- Beet Panzanella – orange, red onion, ricotta salata, fresh herbs
- ^{GF} Crispy Cauliflower – preserved lemon, charred scallion, caper berries, arugula

~ APPETIZER ~

- ** ^{GF} Oysters on the Half Shell – 2.75 each
- ^{GF} Wild Shrimp Cocktail - traditional cocktail sauce 4. /each
- Cheese Plate, Choice of 3 for 13. Choice of 4 for 16. All Cheeses 19.
Lou Bergier Pichin – Stracapa – Round Top Sheep Tomme – Bleu d’Auvergne – Petit Cantal

~SOUP & SALAD~

- Crab Bisque 10. Soup Du Jour 8.
- Caesar Salad - focaccia croutons, Caesar dressing 8.
- Kale Salad - spicy dressing, toasted sesame seeds, beemster cheese 9.
- ^{GF} Garden Greens - miso vinaigrette 7.
- ^{GF} Marguerita Salad – field greens, candied walnuts, fruit, blue cheese, tomato vinaigrette 9.
- ^{GF} Iceberg Wedge Salad - bacon, rothkase blue cheese, buttermilk dressing 10.
- ^{GF} Bibb Lettuce Salad – apples, pomegranate, red onion, poppy dressing 8.
- ^{GF} Roasted Squash Salad – brussels sprouts, dried cherries, pancetta, red onion, toma celena cheese 10.
- ^{GF} Roasted Griggstown Chicken Salad- greens, sautéed apples, candied walnuts, blue cheese, apple cider vinaigrette 16.

Add to your salad:

- Grilled Chicken Breast 7. Grilled Shrimp 12. **Faroe Island Organic Salmon 10.*
- Crispy Crab Cakes 14. **Grass Fed Flat Iron Steak 9.*

~ MAIN ~

SEA

- Crab Cakes – bloomsdale spinach, bacon, whole grain mustard, cornbread crumble 28.
- Shrimp Malfatti – hand cut pasta, garlic-chili oil, tomato water 27.
- ^{GF} Green Fish Stew - salmon, shrimp, mussels, hominy, green tomato broth 25.
- **Faroe Island Salmon – sunchoke puree, heirloom white beans, castelvetro olive, Satur Farms kale, sweet peppers rosemary vinaigrette 27.
- ** ^{GF} Seared Swordfish – pumpkin puree, pine nuts, currants, olive 29.

~LAND~

- ** ^{GF} Grass Fed Filet Mignon – au gratin potatoes, creamed spinach, chianti demi 28. /36.
- Bucks County Meatloaf – potato puree, charred onion jus, grilled cabbage, carrot 20.
- Handmade Ricotta Cavatelli - beef & pork bolognese 22.
- Stuffed Griggstown Farm Chicken – artichokes, potato, carrot, black truffle 28.
- ^{GF} Vegan Squash Red Thai Curry – butternut squash, coconut milk, peppers, onions, basmati rice 21.
- Grass Fed Braised Short Rib ‘Bourguignon’ – wild mushroom, buttermilk mashed potato, crispy enoki, bordelaise 32.
- Pork Paprikash - braised pork shoulder over mustard spaetzle 22.