

## Small Plates

*Choose 1 for 11. / 3 for 30.*

<sup>GF</sup> **Deviled Eggs** - smoked trout, pickled mustard seed, trout roe

**Baby Roasted Beets** -Roasted apple, feta, pistachio, honey, zaatar, and pickled red onion

<sup>GF</sup> **Devils on Horseback** - bacon-wrapped dates stuffed with chorizo

**Lemon Garlic Hummus** - olive and roasted pepper tapenade, fried garlic, seasoned pita

**Stuffed Jalapenos** - goat cheese, bacon bits, fig balsamic

<sup>GF</sup> **Crispy Brussels Sprouts** - Vietnamese sauce, crispy chickpeas

**Saffron Arancini** - Pesto aioli, arugula salad

## ~Appetizer~

\*\*<sup>GF</sup> **Oysters on the Half Shell** 2.95 /each

<sup>GF</sup> **Wild Shrimp Cocktail** - traditional cocktail sauce 4. /each

<sup>GF</sup> **Tuna Tartar** - Avocado puree, ginger, soy, everything cracker 19.

**Calamari** - olives, cherry peppers, chipotle sauce 14.

**Chicken Wings** - choice of dry rub, BBQ, buffalo, or Asian I 5.

**Fried Cauliflower**- orange miso glaze, wasabi aioli, everything seasoning 14.

**Cheese Board** - chef's choice of cheeses, fig jam, olives, prosciutto, fresh fruit, warm baguette 20.

## ~Soup & Salad~

**Crab Bisque** 15. **Soup du Jour** 9.

**Watermelon Salad** - Feta, pickled onion, kalamata olives, aged olive oil 14.

**Burrata Salad** -tomatoes, arugula, pine nuts, lemon olive oil, balsamic reduction 14.

**Charred Caesar Salad** - shredded asiago, garlic, crouton crumble, Caesar dressing 13.

**Kale Salad** - spicy dressing, toasted sesame seeds, Beemster cheese 12.

<sup>GF</sup> **Garden Greens** - English cucumber, radish, miso vinaigrette 9.

<sup>GF</sup> **Marguerita Salad** - field greens, candied walnuts, fruit, blue cheese, tomato vinaigrette 13.

<sup>GF</sup> **Griggstown Roasted Chicken Salad** - mixed greens, sautéed julienne apples, candied walnuts, blue cheese, apple cider vinaigrette 17.

### *Add to your salad:*

Roasted Griggstown Chicken 7. Grilled Chicken Breast 7. Grilled Shrimp 12.

\*\*Faroe Island Organic Salmon 12. \*\*GrassFed Flat Iron Steak 12.

\*\* *Consuming raw products may increase the risk of foodborne illness.*

## ~Main~

**Charred Cauliflower Steak** - Barley tabbouleh, honey harissa glaze 25.

## Land

**Lemon Chicken** - mashed potatoes, green olives & capers, lemon butter sauce 24.

<sup>GF</sup> **Grilled Berkshire Pork Chop**- baked beans, grilled watermelon, Alabama white BBQ sauce 30.

**12oz NY Strip**- Roasted garlic mashed potatoes, marinated baby tomato, and smoked chili butter 39.

<sup>GF</sup> **Flat Iron Steak** - Confit Fingerlings, elote, feta, traditional chimichurri 29.

\*\*<sup>GF</sup> **Grass-Fed Filet Mignon** -scalloped potatoes, garlic asparagus, mushroom demi 32. (6oz.) / 40. (8oz.)

\*\***Yardley Burger** - roasted tomato, Boursin cheese, hand-cut fries 17.

<sup>GF</sup> **Grandmom's Meatballs** - Castle Valley Parmesan polenta, broccolini, red gravy, pecorino 24.

## Sea

<sup>GF</sup> **Whole Roasted Branzino** -braised tomato & fennel, dill butter, fresh watercress, pickled onion & radish salad 33.

**Crabcakes** -Charred Corn salsa, romesco, avocado puree. 38.

**Faroe Island Salmon** - beet puree, pearl barley, citrus, pickled onion, fennel salad 30.

**Herb Crusted Halibut**- Zucchini noodles, baby tomato, pesto sauce. 38

## ~House Made Pasta~

**Crab Ravioli** - porchetta, lemon, brown butter, baby heirloom tomatoes, chili oil 34.

**Mexican Street Corn Cavatelli** - Street corn sauce, queso fresco, lime, tajin 25.

**Mushroom Cacio E Pepe**- fettucini, toasted mixed mushroom, truffle zest and peelings, aged pecorino, and toasted black pepper. 29

## ~Sandwiches~

**Thai chicken Burger** - green papaya slaw, sriracha mayo, spicy fries 16.

**Pastrami Reuben** - Swiss cheese, pickled cabbage, Thousand Island, toasted rye bread, chips 16.

**Plainville Turkey Sandwich** - avocado, bacon, brie, fig & balsamic mayo, toasted multigrain, chips 16.

**Shaved Ribeye Cheesesteak** - caramelized onions, American cheese, hand cut fries 17.