

Small Plates

Choose 1 for 11. / 3 for 30.

^{GF} **Deviled Eggs** - smoked trout, pickled mustard seed, trout roe

^{GF} **Baby Roasted Beets** –arugula, ricotta, roasted apples, pistachio

Devils on Horseback – blue cheese dressing, cornbread crumble

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

^{GF} **Stuffed Jalapenos** – Prosciutto, pomegranate, feta

Crispy Brussels Sprouts - Vietnamese sauce, crispy chickpeas

Duck Fat Cornbread- All spice mascarpone, jalapeno honey

Pumpkin Sage Arancini – goat cheese puree, honey, kale salad

~Appetizer~

^{GF} **Oysters on the Half Shell 2.95 /each

^{GF} **Wild Shrimp Cocktail** - traditional cocktail sauce 4. /each

^{GF} **Tuna Tataki** – ginger black garlic sauce, Korean mayo, kimchi, sesame coriander crust 19.

Whipped Ricotta – balsamic tomato jam, thyme infused olive oil, honey, sourdough points 15.

Calamari - olives, cherry peppers, chipotle sauce 14.

Chicken Wings - choice of dry rub, BBQ, buffalo, or Asian 15.

Fried Mediterranean Cauliflower- honey harissa glaze, garlic tahini, everything seasoning 15.

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.

^{GF} **Endive & Apple** – bacon, smoked almonds, watercress, maple mustard vinaigrette 14.

^{GF} **Burrata Salad** –caramelized pears, spinach, Prosciutto, balsamic glaze, hazelnuts

16. **Caesar Salad** – shredded asiago, garlic, crouton crumble, Caesar dressing 13.

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

^{GF} **Garden Greens** - English cucumber, radish, miso vinaigrette 9.

Roasted Squash & Quinoa – kale, goat cheese, red onion, pomegranate, toasted pepitas, farmers apple cider dressing 15.

^{GF} **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. Add Crabcake 16.

Land

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

Grilled Berkshire Pork Chop- baked beans, collard mustard greens, Alabama white BBQ sauce, cornbread crumble 32.

Chili Espresso Crusted 12oz NY Strip- truffle parmesan frites, lemon aioli, green peppercorn beef jus 40.

^{GF} **Flat Iron Steak** - confit fingerlings, baby tomato, gremolata 29.

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

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

Spanish Meatloaf – blackened red bliss potato, broccolini, ricotta salata, tomato gravy 25.

Stuffed Acorn Squash - quinoa, feta, cranberry and arugula with lemon garlic tahini 25.

Sea

^{GF} **Whole Sicilian Branzino** – Roasted caponata, herb butter, olive and arugula salad 33.

Crabcakes –cajun risotto, tomato jam, smoked paprika tartar 38.

Maple Miso Faroe Island Salmon – toasted quinoa, kale, cranberry puree, toasted walnuts 31.

^{GF} **Herb Crusted Halibut**- Confit parsnips, smoked bacon, braised leeks, tomato vinaigrette 38.

~House Made Pasta~

Honey nut Squash Ravioli – sage, maple brown butter, prosciutto, wilted kale, hazelnut 28.

Italian Sausage Cavatelli – broccolini, tomato, ricotta puree 26.

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

~Sandwiches~ * *Not Available Friday or Saturday*

Thai chicken Burger - green papaya slaw, sriracha mayo, spicy fries 17.

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.

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