

Starters

- Tart** Mushrooms, Prunes, Watercress, Sherry Vinaigrette 9
Oysters Buttermilk Fried Oysters, Tasso Waffle, Pickled Okra Remoulade 13
Smelt Tempura, Togarashi Aioli 8
Deviled Eggs Spicy Maine Lobster 8

Soups

- Bisque** Maine Lobster Bisque, Green Papaya, Pineapple, Vanilla Emulsion Cup 5/Bowl 9
Pea Purée Pickled Ginger Whipped Ricotta Cup 4/Bowl 7

Salads

- Greens** Maytag Bleu Cheese, Pine Nuts, Cranberry Vinaigrette 7
Iceberg Lardons, Cucumber, Toasted Walnuts, Blue Cheese Dressing 7
Chop Salad Grilled Chicken, Sopressata, Maytag Bleu Cheese, Tarragon-Garlic Vinaigrette 12
Grilled Shrimp Bibb Lettuce, Orange, Avocado, Harissa Vinaigrette 13

Burgers

- Lamb** Dukkah Crusted, Dried Apricot, Avocado, Feta, Harissa Aioli 14
Foie Gras Applewood Smoked Bacon, Sharp Cheddar 22
Eve Brie, Port Onions, Stone Ground Mustard 12
Mushroom Saint Andre, Cracked Pepper-Maple Mayo 13

Sandwiches

- Chicken** Maytag Bleu Cheese, Celery, Shallots, Spicy Mayo 9
Crab BLT Pancetta, Butter Lettuce, Sun Dried Tomato Aioli 14
Steak Grilled Red Onion, Watercress, Cambazola Cheese, Horseradish Aioli 13

Sides 4

- Lobster Deviled Egg
Hand Cut Fries
Horseradish Cheddar Croquettes
Brussels Sprouts and Bacon
Mac-n-Cheese

Executive Chef Troy Graves
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An 18% gratuity will be added to parties of 5 or more.