



FIRST

LITTLENECK CLAMS 15

Pork Belly. Slivered Garlic. Shallots. Lemon. White Wine. Parsley. Buttered Croutons.

* PEEL AND EAT SHRIMP 18

Poached Shrimp. Cocktail Sauce. Key Lime Mustard. Fresh Lime.

STUFFED BANANA PEPPERS 14

Italian Sausage and Fontina Filling. Heirloom Tomato Sauce. Parmigiano Reggiano. Capers. Seasoned Breadcrumbs.

* BRATWURST WITH MUSTARD 12

Cold Braised Red Cabbage. Pickled Apples. Sweet Mustard.

SECOND

* MISO MUSHROOM SOUP 9

Aged Balsamic Vinegar. White Truffle Oil.

* ROASTED SWEET POTATO 11

Cherry Tomatoes. Green Onion. Arugula. Parmigiano Reggiano. Red Wine Vinegar. Extra Virgin Olive Oil.

* ICEBERG WEDGE SALAD 9

Bacon Lardons. Danish Blue Cheese. Chilled Heirloom Tomato Sauce. Tarragon Ranch.

BABY KALE SALAD 8

Baby Kale. Sliced Radish. Toasted Pistachios. Fried Goat Cheese. Malt Vinegar. Extra Virgin Olive Oil.

THIRD

* VEGETABLE CURRY 30

Roasted Red Peppers. Tomatoes. Chickpeas. Potatoes. Broccoli. Peas. Cashews. Mint. Jasmine Rice. Coconut Curry Sauce.

* PAN SEARED RED SNAPPER 39

Brussels Sprout and Bacon Salad. Braised White Beans. Lemon Vinaigrette.

MEDITERRANEAN SEA BASS 40

Watercress tossed with Lemon and Extra Virgin Olive Oil. Cauliflower Puree. Kalamata Olive Vinaigrette.

ROASTED CHICKEN 36

Lemon Honey Glaze. Roasted Red Peppers in Adobo. Baked Artichokes with Herbed Breadcrumbs. Black Pepper Mayonnaise.

PORK CHEEK PAPPARDELLE 34

Pork Ragu. Herbed Ricotta. Parmigiano Reggiano. Lemon Zest. Parsley. Handmade Pasta. Focaccia Bread.

BRAISED LAMB NECK 38

Green Beans with Capers and Lemon. Pickled Red Onions. Buttermilk Potato Croquettes. Pinot Noir Lamb Jus.

+ * 14 OZ RIBEYE 55

Sauteed Broccolini with Toasted Garlic. Smashed Fingerling "au Gratin". Charred Molasses. Smoked Vermouth Butter.

* Gluten Free Option

+ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

***Please note that due to local restrictions, there is no alcohol served on Sundays.