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# PLATES

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Sweet Potato Gnocchi, Baby Spinach, Fresh Tomato, Toasted Pine nuts & Aged Parmesan  
18.5

Sliced Flat Iron Steak with Fresh Horseradish Gremolata, French Style Whipped Idaho Potatoes, Green Beans & Meat Juice  
23

Chickpea Casserole, Grated Yellow Zucchini, Basil Leaf, Wilted Spinach, Charred Sweet Bell Pepper, Smoked Tomato Oil & Toasted Pine Nuts  
16.5

Pan Seared Wild Salmon with Hashed Gold Potato, Shallot, Baby Arugula & Grilled Lemon  
17

Fresh Ground Burger, Yellow American Cheese, House Pickled Cucumber Ribbons, Red Onion & Olive Oil Mayo on Grilled Sesame Seed Bun  
13.5

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## BRAISES, ROASTS & BAKES

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Baked Lobster "Mac & Cheese" with Bread Crumbs and Truffle Oil  
19.5

Braised Pork Shoulder with Fresh Peas, Carrot & Pork Gravy  
17.5

Roasted Hog Fish with Thyme, Preserved Lemon, Kale & Wild Rice  
19

Slow Roasted Whole Chicken "For Two", Stuffed with Oranges & Rosemary  
26.5

Slow Cooked Boneless Beef Short Rib "Pot Roast", Carrot, Gold Potato, Turnip & Spring Onion  
18.5

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## SIDES

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Brussels Sprouts  
Roasted in Duck Fat 5

French Style Whipped  
Idaho Potato 4

Hand Cut Fries  
with Pink Sea Salt 4.25

Braised Kale with Sea Salt  
& Cracked Pepper 5

American Green Beans 4

Roasted Sweet Potato, Goat Butter,  
Nutmeg & Sea Salt 4.5

Charred Broccolini, Olive Oil  
& Red Pepper Flakes 5

Grilled Asparagus  
with Lemon & Sea Salt 5.5

Rustic Bread & Flat Bread  
with Sea Salt 2

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## SNACKS

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Fried Fresh Okra  
with White Truffle Oil 5.5

"Mini" Lobster Rolls 6.75

Cheese Offering 10

"Mini" Corn Dogs  
with Yellow Mustard 5

House Jarred Albacore Tuna  
with Baby Arugula, Olive Oil  
Mayo and Bread 10.5

House Pickles 2.5

Buttermilk soaked Onion Rings  
with Grape Must-Ketsup 4.25

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## SOUPS, SALADS & STARTERS

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### SOUPS

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New England Clam Chowder with Local Warm Water Clams, Celery, Gold Potato & "Trenton" Oyster Crackers  
6.75

Chicken Broth and Dumpling with, Chicken Meat, Carrot, Kale & Sea Salt  
5.5

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### SALADS

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Baby Arugula, Shaved Parmesan, Petite Sauteed Crouton, Olive Oil Poached Tomato-Vinaigrette  
5.5

Chopped Butter Lettuce with American Blue Cheese, Bacon Lardon, Fresh Corn, Avocado, Tomato, Toasted Walnut & Verjus-Honey Vinaigrette  
8.5

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### STARTERS

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Grilled Goat Cheese & Basil Leaf Wrapped in Romaine, with Fresh Chopped Tomato, Caper berry, Aged Balsamic, Olive Oil & Grilled Bread  
10

Roasted Green Asparagus, Fried Duck Egg, House Dried Tomato, Olive Oil & Ricotta Salata  
9.75

Grilled Fresh Sardines with Chilled Baby Arugula, Grilled Lemon and Olive Oil  
9.5

Thin Cut Potato Chips  
with Pink Sea Salt 3.25

House Cured Wild Salmon Gravlax, Grain Mustard-Cream Cheese, Caper Berries, Chilled Baby Arugula Salad with Vinaigrette 4.5

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