

Amusements

House Made Pickles

Assorted House Made Pickled Vegetables
Garnished with Caper Berries

5

Pan Seared Whole Artichoke Hearts

Fire-Roasted Poblano and Bell Peppers,
Fresh Herbs, Garlic

4

Duo of Tapenade

Yellow Tomato Tapenade, Olive Caper
Tapenade, Toasted Focaccia

5

Appetizers

Cheese & Wine Flight

3 Artisanal Cheeses & 3 Paired Wines

Ask Your Server For Details

25

Special Price on Thursday Nights

20.09

Soup Du Jour

6

“Grilled Cheese”

Grilled Brie, Strawberry Salsa, Mache,
Baguette

12

Smoked Fish Plate Du Jour

Smoked Shellfish. Cured Fish, Toasted
Baguette

Soy Ginger Dipping Sauce

11

Foie Gras “PB&J”

Pain Perdu, Black Currant Jam, Hazelnut
Butter

12

Crab Pizza

Fresh Crab, Yellow Celery, Red Tomato,
Crispy Fried Onions, Cider Vinegar,
Extra Virgin Olive Oil

10

Portobello and Caramelized Shallot Pizza

Red Wine Shallots, Gruyere, Baby Arugula
and Balsamic Reduction, Truffle Oil

10

Watermelon Salad

Baby Mixed Greens, Red Onion, Picholine
Olives

Champagne Vinaigrette

10

Local Farm-Raised Barbecue Beef Slider

Housemade Barbecue Sauce, Grilled Onion,
Smoked Bacon-Cheddar Polenta “Fries”

8

Local Corn & Tomato Salad

Roasted Local Corn, Grilled Onion

Red & Yellow Pear Tomatoes, Sweet Basil

Vinaigrette

9

Steamed Prince Edward Island Mussels

Marinated Red Tomato, Jalapeno,

Grilled Scallion Cream

9

Lobster Mash

Gloucester Cheddar Cheese Mashed Potatoes

Maine Lobster Medallions, Tobiko

12

Teriyaki Ribeye Carpaccio

Thinly Sliced Teriyaki Marinated, Charred

Ribeye, Mixed Greens, Shaved Grana Padano,

Aged Extra Virgin Olive Oil

9

Pepper Seared Ahi Tuna

Sweet Napa Cabbage & Haricot Vert Slaw

Tataki Sauce

12

Medium Rare Espresso Rubbed Loin of Lamb

Blackberry Lamb Jus, Pickled Onions

Grappa Drizzle

10

Caesar Salad

Baby Red Romaine, Garlic Crouton,

Grana Padano, Extra Virgin Olive Oil

9

Three Cheese Plate

Selection of Artisanal Cheeses

13

Crispy Calamari

Lemon Caper Aioli, Arugula, Lemon

10

Entrées

Slow Roasted Half Duckling

Marcona Almond Cous Cous, Baby Roma

Tomato, Sweet Onion Relish, Grapefruit &

Campari

23

Grilled Frenched Rib Pork Chop

Herbed Barley Pilaf, Local Sweet Corn Flan,

Bourbon & Buckwheat Honey Glaze

18

Pan Seared Turbot

Sesame Squash Nest, Fingerling Potatoes,

Candied Ginger Beurre Blanc

18

Forest Mushroom Ravioli

Sautéed Forest Mushrooms, English Peas,

Taleggio Cream, Fried Leeks, Thyme

17

Iron Bridge Mixed Grill

Lamb Loin Chop & Housemade Veal and Corn

Sausage, Heirloom Tomatoes, Fingerling

Potatoes, Mustard Cream Sauce

22