

Dinner

Appetizers

Local Mixed Greens Salad 11

cherry tomatoes, citrus and herb vinaigrette, shaved red onion

Gin Poached Shrimp Cocktail 13

lemon, tomato horseradish sauce, local greens

Lobster Spring Roll 15

daikon, ginger, sweet soy, sweet and spicy dipping sauce

Heirloom Tomato and Homemade Burrata 12

local greens, maple balsamic, black sea salt, prosciutto, pickled peppers

Mains

Ancient Grains Bowl 27

roasted broccoli, glazed tomatoes, red quinoa, amaranth, minus 8 vinegar

Seared Northeast Family Farms Ribeye 42

sweet potato puree, foraged chanterelles, braised red onions, red wine demi

Buttermilk Fried Chicken and Waffles 30

coleslaw, warm maple syrup, buttermilk ranch

Seared Salmon 32

roasted potatoes, snow peas, beurre rouge

Local Beef Burger 17

lettuce, tomato, onion, choice of cheddar or gouda, steak fries add bacon 2 add fried egg 2

