



*begin*

- shrimp cocktail** BY THE 1/2 DOZEN, OLD BAY SPICE, REMOULADE \$16
- pickle plate** ASSORTED FARM VEGETABLES \$14
- roasted mushrooms** CELERIAC PUREE, FRIED EGG, BROWN BUTTER VINAIGRETTE \$14
- duck confit toast** SHALLOT, RADISH, CELERY LEAF, PICKLED RED ONION, APRICOT MOSTARDA \$17
- edward's country ham** HOUSEMADE WHOLE GRAIN MUSTARD, SLICED BAGUETTE \$14
- chicken wings** SWEET CHILI GLAZE, BLACK SESAME \$12
- shrimp croquettes** CILANTRO, SCALLION, GARLIC, TARO ROOT CRUST, SRIRACHA AIOLI \$16
- softshell crab** TEMPURA FRY, HOUSEMADE PIMENTO, CELERY, JALAPENO, WATERMELON RADISH \$20
- 

*salads*

- asparagus** GOAT CHEESE, HARICOTS VERT, PEA SHOOTS, LEMON ZEST, DILL \$15
- tomato** BURRATA, GRILLED & RAW WATERMELON, PURPLE BASIL, PLUM VINAIGRETTE \$17
- chop** BITTER GREENS, TOMATO, CUCUMBER, CASTELVETRANO, POMEGRANATE VINAIGRETTE \$15
- caesar** BABY GEM LETTUCE, ANCHOVY, CROUTONS, PARMESAN \$16
- 

*mains*

- roasted eggplant** BRAISED LENTILS, BULGARIAN FETA, ZA'ATAR SPICE, SESAME CRACKERS \$21
- pan seared branzino** COCONUT RICE, ESCABECHE, ARUGULA PUREE \$27
- lobster cavatelli** HOUSEMADE PASTA, GREEN PEAS, MAITAKE CONFIT, LOBSTER REDUCTION \$35
- veggie burger** CHICKPEA & QUINOA PATTY, TZATZIKI, ROASTED RED PEPPER ON BRIOCHE \$16
- main burger** HOUSEMADE PATTY, CHEDDAR, CARAMELIZED ONION, TOMATO JAM ON BRIOCHE \$16  
ADD BACON + \$2    ADD FRIED EGG + \$2
- lobster roll** COLD LEMON MAYO, HERBS, BRIOCHE ROLL \$30
- 8 oz. grilled sirloin** BULGUR & POMEGRANATE SALAD, POTATO, CHARRED LEEKS, ROMESCO \$30
- cast iron chicken** FINGERLINGS, SQUASH, CIPPOLINI ONION, WATERCRESS, GREEN HARISSA  
HALF \$28    WHOLE \$52
- 

*sides*

- chicharrones** TOGARASHI SPICE, DYNAMITE SAUCE \$8
- grilled broccolini** PRESERVED LEMON SAUCE, POMEGRANATE \$8
-