



SOUPS

SIX ONION

sourdough crouton, melted gruyère 9.

SAFFRON MUSSEL BISQUE

crusty peasant bread 12.

SALADS

BABY ICEBERG WEDGE

*crumbled bacon, tomato,
creamy blue cheese 10.*

HEARTS OF ROMAINE

*shaved reggiano parmesan, rustic croutons,
creamy roasted garlic dressing 10.*

FRISÉE

*applewood smoked bacon,
farm egg, herb vinaigrette 11.*

SALT ROASTED BEETS

*spinach, spiced walnuts,
chevre, lemon vinaigrette 12.*

SMALL PLATES

FRESH RICOTTA

*evoo, roasted tomato sauce, crusty peasant
bread 8.*

CHIPOTLE BBQ SHRIMP

black bean-corn salsa 14.

“SMOKED” CHINCOTEAGUE OYSTERS

roasted garlic butter, fennel confit 12.

BEEF & VEAL MEATBALLS

roasted tomato sauce, pecorino romano 9.

COUNTRY PORK PATÉ

*spicy peach chutney, cornichon,
toasted peasant bread 10.*

WOOD FIRED FLATBREADS

MARGHERITA

san marzano tomato, mozzarella, tom basil 10.

SWEET ITALIAN SAUSAGE

*aged provolone, herb roasted fennel,
san marzano tomato 11.*

ROASTED MUSHROOM

caramelized onion, fontina, truffled sea salt 12.

SHRIMP SCAMPI

*sundried tomato, fresh chives,
roasted garlic herb oil 14.*

MAIN PLATES

FIRE ROASTED AYRSHIRE FARMS CHICKEN

broccolini, forest mushrooms, rosemary jus 22.

SLOW ROASTED PORK

*herbed spaetzle, apple cider braised cabbage,
pan jus 19.*

NY STRIP STEAK

sautéed fingerling potatoes, herb butter 29.

72 HOUR BRAISED BEEF SHORT RIB

*pearl onions, forest mushrooms,
broad noodles 26.*

PAN SEARED STRIPED SEA BASS

spring vegetables, chive pesto 21.

MAINE LOBSTER LASAGNA

*house made saffron pasta, morel mushrooms
fennel cream, haricot verts 28.*

SIDES 6.

FRESH CUT FRIES

SWEET POTATO MASH

CARAMELIZED BRUSSELS SPROUTS

SAUTÉED GARLICKY SPINACH

FIRE ROASTED MUSHROOMS

MAC AND FIVE CHEESES