

Appetizers \$10

Crab Cakes Mille Feuille

green masala, marinated peppers

Escargot

mushroom, parmesan, parisian gnocchi, herbed butter

Smoked Duck

savory chive waffle, apricot, turmeric, pickled jalapeño, almond

Country Pâté

dijon mustard, assorted pickled vegetables

3-Course Menu \$35

(includes salad, entrée, & dessert)

First

Pumpkin Bisque

shrimp, cilantro, smoked paprika oil

Heirloom Carrot Salad

farro tabouleh, marinated feta, pickled pearl onions, watercress

Bistro Salad

spinach, potato, plumped raisins, blue cheese, bacon vinaigrette, soft boiled egg

Poached Apple

goat cheese panna cotta, pickled fennel, walnut, watercress, spiced apple vinaigrette

Entree

North Atlantic Salmon

saffron & pumpkin risotto, broccoli, pickled fennel

Lamb Duo

turnips, brussels sprouts, chestnuts
horseradish crème

St. Augustine Flounder

fingerling potatoes, green beans, capers, lemon

Roasted Hen

farro & butter bean pilaf, za'atar cauliflower,
mint yogurt

Diver Scallops

carrot & lemon puree, confit parsnips, tarragon squash

Club Cut Prime New York Strip

creamed spinach, mushroom, pearl onion,
warm potato salad, bacon vinaigrette

Duroc Pork Chop

andouille sausage, white acre pea succotash,
red pepper aioli, demi-glace

Dessert

Rotating Daily Selection

***12% service fee will be added to final bill**