

COCKTAILS

DAYDREAMING

14

Lumina Pinot Grigio, Open Road Distilling Co. American gin, cava, elderflower, chamomile-ginger cordial, lemon, Angostura orange bitters

SMALL PLATES

SPRING VEGETABLE BRUSCHETTA

18

garlic rustico, sweet pea ricotta, grape tomatoes, English peas, pickled red onions, baby arugula, asparagus, balsamic reduction

SALADS

SPRING MARKET SALAD

12

mixed greens, romaine, pickled red onion, English peas, asparagus, marinated tomatoes, cucumber, goat cheese, parmesan crostini, lemon poppyseed vinaigrette

| chicken +11, grilled shrimp +11, salmon* +16, steak* +16 *modified gluten sensitive version available upon request

ENTRÉES

RAVIOLI PRIMAVERA

27

lemon burrata ravioli, roasted red peppers, English peas, fava beans, roasted mushrooms, baby spinach, roasted garlic parmesan cream, parmesan

ALMOND CRUSTED RAINBOW TROUT

29

grilled asparagus, roasted garlic mashed potatoes, lemon caper butter, grilled lemon *modified gluten sensitive version available upon request

CRAB CAKES

MKT

remoulade sauce, coleslaw, old bay fries, grilled lemon

SANDWICHES

CRAB CAKE SANDWICH

MKT

lettuce, tomato, remoulade sauce, brioche bun, old bay fries

DESSERTS

CHERRY BLOSSOM CHEESECAKE

12

white chocolate, Oreo crust, cherry compote, whipped cream

IN RESPONSE TO RECENT WAGE INCREASES FROM I-82, A 4.95% SERVICE FEE WILL BE ADDED TO EACH CHECK.

100% OF THE SERVICE FEE WILL GO DIRECTLY TO PAYING THE HOURLY BASE WAGE OF OUR DEDICATED FRONT OF
HOUSE TEAM MEMBERS. THIS FEE IS NOT A GRATUITY, YOUR UNDERSTANDING HELPS US MAINTAIN THE QUALITY
AND SERVICE YOU'VE COME TO EXPECT, AND WE ARE GRATEFUL FOR YOUR CONTINUED SUPPORT.