

starts

WEDGE SALAD — 10

Bacon, marinated tomato, bleu cheese, pickled red onion, bleu cheese dressing

HOUSE SALAD — 10

Greens, feta, grape tomato, cucumber, onion, kalamata olive, peppercorn vinaigrette

BRICK-FIRED FRENCH ONION — 10

FETA — 16

Whipped sheep milk feta, sesame, honey, thyme, lemon, grilled focaccia

AVOCADO TOAST — 16

Baguette, poached shrimp, pickled red onion, crispy capers, garlic aioli, toasted garlic, dill

SMOKED SALMON FRITTERS — 12

Remoulade, scallions, dill, caviar

SEAFOOD PLATTER

Small — mkt    Large — mkt

Tiger shrimp, snow crab, littleneck clams, p.e.i. mussels, scallops, chili butter, herbs, grilled focaccia

OYSTERS — 22

Six, chef-selected

Charred — scallion-garlic ash butter, grana, lemon

Raw — mignonette, house hot sauce, lemon

plates

ROASTED BANANA FRENCH — 18

Caramelized bananas, toffee pieces, banana bliss thai maple

BISCUITS + GRAVY — 18

House-made biscuits, sausage gravy, fried eggs

BAKED EGGS — 22

Tomato pomodoro, fontina, sausage, basil, grilled baguette

GRILLED MUSHROOM + ASPARAGUS FRITTATA — 18

Truffle, goat cheese, arugula

CHICKEN + WAFFLES — 22

Boneless chicken thigh, spicy maple syrup

FRIED CHICKEN SANDWICH — 19

Sausage gravy, toasted english muffin, fried egg, garlic fries

BRICK OVEN CHICKEN — 34

Brined breast + thigh, crispy potato, broccolini, garlic, chiles, jus

BAGELS + LOX — 25

Cured salmon, tomato, cucumber, capers, pickled red onion, whipped cream cheese, toasted bagels

SHRIMP + GRITS — 25

Stone-ground white grits, tomato, fresno chili, poached egg

SALMON — 38

Sustainable salmon, lemon rosemary glaze, carrot ginger purée, brussel sprouts, fingerling potatoes

PORK BELLY HASH — 24

Slow-roasted pork belly, fingerling potatoes, caramelized onion, red peppers, scallions, herb aioli, fried eggs

PORK CHOP — 38

14 oz. Heritage tomahawk, brined, maple bourbon dijon

SHORT RIB BENNY — 28

Poached eggs, 48 hour short rib, roasted tomato, arugula, brown butter hollandaise, toasted english muffin

STEAK + EGGS — 42

10 oz. Hanging tender, crispy potatoes, two fried eggs, chimichurri

FILET — 69

8 oz., Center cut

sides

TATER TOTS + CAVIAR — 12

Crème fraîche, scallions, dill

BISCUITS + HONEY — 9

Two house-made buttermilk biscuits, whipped butter, local honey

CRISPY FINGERLINGS — 10

Garlic, scallions, herbs

BACON — 8

Hickory smoked

FRESH FRUIT — 9

Assorted fruit

MAC + CHEESE — 12

Cavatappi pasta, aged gruyere, fontina, aged cheddar, garlic crumb, chives

ASPARAGUS — 10

Grilled, grana, crispy prosciutto, lemon

BRUSSELS SPROUTS — 10

Crispy, soy, chilies, bacon, peanuts

GARLIC FRIES — 10

Roasted garlic, herbs