



STONE OVEN PIZZA

MARGHERITA

fresh mozzarella, basil,
tomato sauce **19**

SWEET ITALIAN SAUSAGE

fresh mozzarella, oregano,
tomato sauce **20**

GRILLED PORTOBELLO

Fontina, fresh arugula,
oregano **22**

SALADS

Add avocado +6,
grilled chicken +8,
salmon +14, steak +15

SARABETH'S CHOPPED SALAD

market vegetables, salami, feta,
lemon oregano vinaigrette **22**

POWER BOWL

shredded kale, quinoa,
pistachios, apples,
beets, goat cheese,
sherry shallot vinaigrette **20**



SEAFOOD COBB SALAD

Maine lobster, crab meat, shrimp,
avocado, bacon, egg, tomato,
onion, blue cheese **37**



SIDES 14

FRENCH GREEN BEANS
shallots, dill

TRUFFLE FRIES
rosemary, garlic aioli

CREAMED SPINACH
roasted garlic

EGGPLANT CAPONATA
capers, basil

APPETIZERS

FIVE LETTUCE CAESAR SALAD
shaved parmesan,
garlic & herb croutons **19**

CRAB & GUACAMOLE
housemade chips **25**

VELVETY TOMATO SOUP
cheddar cheese, dill **18**

MEATBALLS
pomodoro, basil, garlic focaccia bread **18**

CRISPY CALAMARI
spicy marinara, garlic aioli **20**

TUNA TARTARE TACOS
ginger, sweet chili, avocado, micro mint **17**

Add extra taco +5

BABY BEET SALAD
roasted rainbow beets, arugula, crispy
everythingruff pastry, herb fontina fondue **17**

CRISPY BURRATA
plum-fennel relish, orange blossom honey,
petite herb salad **24**

ENTRÉES

STEAK FRITES
house cut French fries, béarnaise sauce **39**

FAROE ISLAND SALMON
eggplant caponata, wilted spinach, basil oil **37**

MURRAY'S FARM CHICKEN
confit chicken croquette, creamed spinach, baby
carrots, black truffle jus **30**

SESAME CRUSTED AHI TUNA
chickpea hummus, spring vegetables,
sunny side quail eggs **35**

PAN ROASTED BRANZINO
fava bean spaetzle, heirloom tomato & olive ragout,
thai basil **33**

CHICKEN POT PIE
wild mushrooms, rainbow carrots,
fingerling potatoes, herb béchamel **29**

BLACKENED SHRIMP RISOTTO
English pea, asparagus, mascarpone **28**



PRIX FIXE 45

APPETIZER

choice of

FIVE LETTUCE CAESAR
shaved parmesan,
garlic & herb croutons

VELVETY TOMATO SOUP
cheddar cheese, dill

ENTRÉE

choice of

STEAK FRITES
house cut French fries,
béarnaise sauce

FAROE ISLAND SALMON
eggplant caponata,
wilted spinach, basil oil

MURRAY'S FARM CHICKEN
confit chicken croquette, cream
spinach, baby carrots,
black truffle jus

DESSERT

CHOCOLATE TRUFFLE CAKE
raspberry coulis, whipped cream

SANDWICHES

CLASSIC LOBSTER ROLL
rémoulade, slaw, chips **36**

ADULT GRILLED CHEESE
3 cheeses, pretzel bread,
housemade pickles,
tomato soup **25**

Add ham +4

ONE GREAT BURGER
aged cheddar, bacon,
pickled green tomatoes,
sautéed onions,
jalapeño marmalade,
house cut French fries **27**

CRAB CAKE SANDWICH
sesame bun, tartar sauce,
house cut French fries **27**



WINE BY THE GLASS

WHITE

PINOT GRIGIO 14/56

SAUVIGNON BLANC 14/56

SANCERRE 18/68

CHARDONNAY 15/58

CHABLIS 17/68

RED

PINOT NOIR 16/65

CÔTES DU RHÔNE 14/56

MERLOT 17/68

CABERNET SAUVIGNON 16/65

CHIANTI CLASSICO 14/56

ROSÉ 14/56

PROSECCO 14/50

SPARKLING ROSÉ 15/52

FOR WINE BY THE BOTTLE PLEASE SEE OUR FULL WINE LIST

SANGRIA

peach, apricot, orange

RED 16/46

merlot, vanilla brandy

WHITE 16/46

chablis, apple brandy

LEMONADE STAND MOCKTAILS

LAVENDER LEMONADE

vanilla syrup infused with lavender 7

MAI TAI BLOSSOM

orange blossom water, orgeat syrup,
fresh limeade* 8

SARABETH'S PINK LEMONADE

Sarabeth's strawberry raspberry preserves 7

ROSEMARY LEMONADE

house rosemary simple, rosemary sprig 7

MATCHA BOUQUET

elderflower & rose water 8

*all mocktails made with fresh lemonade
add your favorite spirit to make it a cocktail
additional price applies*

COCKTAILS

FUN IN THE SUN 17

Plantation silver rum,
Bitter Truth Allspice Dram, Cointreau,
Caramelized Pineapple Syrup, Pineapple Juice

SOUTHERN REVERIE 16

Makers Mark, ginger Simple Syrup,
black iced tea, Luxardo Abona Amaro

HEY, HONEY! 16

Drumshanbo Gunpowder Gin,
Grapefruit Juice, , Honey Rosemary Syrup

BLOOD ORANGE COCONUT

MARGARITA 17

Teremana Blanco, Triple Sec,
Coco Lopez, Blood Orange Juice

TIRAMISU MARTINI 16

Haku Vodka, Mr. Black coffee liqueur,
Crème de Cacao, Espresso,

GLASS/CARAFE

SIGNATURE BLOODY MARY

spring44 vodka, pickled vegetables 16/53

add jumbo shrimp +2.5 / Bacon +2

CLASSIC MIMOSA

orange juice, sparkling wine
16/53

FOUR FLOWER MIMOSA

four flower juice, sparkling wine
16/53

FIVE FLOWER MIMOSA

St. Germaine, sparkling wine, four flower juice
17/55

CLASSIC BELLINI

white peach purée, sparkling wine
17/55

BEER

DRAFT 9

MONTAUK EASY RISER New York

BROOKLYN LAGER New York

STELLA ARTOIS Belgium

FOUNDERS MORTAL BLOOM Michigan

FOUNDERS PORTER Michigan

BLUE POINT TOASTED LAGER New York

BOTTLES 8

BUDWEISER Missouri

BUD LIGHT Missouri

CORONA Mexico

HEINEKEN Amsterdam

AMSTEL LIGHT Amsterdam

NON - ALCOHOLIC

HEINEKEN 0.0 Amsterdam

MONTAUK N.A IPA (< 0.5%) New York