

-Take Home-

-Daily Specials-



-Catering-

-Weekend Brunch-

SMALL PLATES

DUCK NACHOS

MANCHEGO CHEESE, AVOCADO
MOUSSE, MEXICAN CREMA
10

TUNA WON TONS

SEARED TUNA, HOMEMADE
CRISPY WON TON, WASABI AIOLI,
THAI CHILI SAUCE DRIZZLE
12

CHICKEN FRIED

ROCK SHRIMP

BUFFALO STYLE, MAYTAY AIOLI
9

BLUE BAY MUSSELS

WHITE WINE, GARLIC, BUTTER
DAY OLD BREAD
13

THAI CHILI SHRIMP

HOUSE MADE SWEET AND
SPICY ASIAN SAUCE
10

SHORT RIB

MAC AND CHEESE

CARAMALIZED PEARL ONIONS,
SLOW ROASTED SHORT RIB
14

CRABCAKE

PEEKYTOE CRAB, JICAMA SLAW
LEMON AIOLI
12

HOMEMADE RAVIOLI

THREE CHEESE, BABY ARUGULA, GRAPE
TOMATOES, GARLIC, PARMESAN

BIG PLATES

COBB SALAD

CHICKEN, AVOCADO MOUSSE, FRIED
EGG, KALAMATA OLIVES, CRUMBLIED
BLUE CHEESE, CREAMY LIME DRESSING
14

GRILLED CAESAR

HEARTS OF ROMAINE, HOUSEMADE
DRESSING, FRESH CROUTONS,
PARMESAN
10

BRICK SALAD

MIXED GREENS, WHITE BALSAMIC,
FRESH MOZZARELLA, ROASTED
TOMATOES, ONION
9

CALAMARI SALAD

HOT PEPPERS, CHERRY
TOMATOES, ARUGULA
11

LOCH DUART SALMON

CHICKPEA PUREE, CUCUMBER
DILL YOGURT SAUCE

21

SCALLOPS

BEETS, WHITE BEANS, WITH A SUNDRIED
TOMATO & ROSEMARY CREAM SAUCE

23

SKATE WING

CAULIFLOWER, ROASTED GRAPES,
HAZELNUT, BROWN BUTTER

20

LAMB BURGER

SPICY ONION JAM, MANCHEGO CHEESE
WORCESTERSHIRE MAYO, FRIES

14

FETTUCCINI

CARBONARA

PARMESAN, PANCETTA, CREAM

17

CRAB CAKES

LEMON PESTO CAPELLINI,
GRILLED VEGETABLES

½ ROASTED CHICKEN

SMASHED RED BLISS, ROASTED GARLIC,
CERINGOLA OLIVES, THYME

19

FLAT IRON STEAK

BRUSSEL SPROUTS, OYSTER
MUSHROOMS, FINGERLING POTATOES,
TRUFFLE BUTTER

23

PORK TENDERLOIN

SAUTEED PEACHES & STRAWBERRIES,
WHIPPED CHIPOLTI POTATOES

18