

appetizers

soup & salads

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|--|---|
| corn soup | 7 |
| baby lettuces | 7 |
| <i>radishes, celery, fennel and red wine vinaigrette</i> | |
| frisee and lardons | 9 |
| <i>fried egg, brioche and red wine vinaigrette</i> | |

fish & shellfish

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|--|-----|
| oysters <i>beau soleil / wellfleet / glidden point</i> | 1.5 |
| chilled lobster <i>tails and claws</i> | 10 |
| jumbo lump crab meat <i>horseradish mustard</i> | 9 |
| jonah crab claws <i>lemon aioli</i> | 2.5 |
| sardines <i>toasted country bread, fennel and celery</i> | 7 |
| salt cod brandade | 8 |
| <i>baguette, curry oil and piquillo pepper marmalade</i> | |
| shrimp & grits | 10 |
| <i>anson mills grits, Vermont cheddar and andouille</i> | |

meat & charcuterie

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|---|----|
| country pate | 8 |
| <i>pickled onions and baguette</i> | |
| beef tartar <i>poached eggs and onion rings</i> | 11 |
| duck rilette <i>country bread and dijon</i> | 11 |
| boudin tart <i>carmelized onions</i> | 9 |

vegetables

| | |
|---|---|
| beets <i>arugula, goat cheese and cashews</i> | 7 |
| tomato tart <i>tomato jam, fennel compote and comte</i> | 8 |
| peach salad | 8 |
| <i>country bread, New York cheddar, sunflower seeds and arugula</i> | |

entrees

fish & shellfish

| | |
|---|----|
| mussels and fries | 16 |
| <i>onions, fennel, garlic and white wine</i> | |
| whole fried fish | 18 |
| <i>greens, onions, raisins and olives</i> | |
| seared arctic char | 17 |
| <i>waxed beans, almonds and scallion brown butter</i> | |
| baked chatham cod | 19 |
| <i>english peas, chanterelle mushrooms and orzo</i> | |
| old bay soft shell crab | 18 |
| <i>sweet corn, red onion, avocado, frisee and heirloom tomatoes</i> | |

meat & poultry

| | |
|--|----|
| steak rossini | 25 |
| <i>New York strip, foie gras and shoestring potatoes</i> | |
| crispy braised pork hock | 17 |
| <i>arugula, crispy capers and lemon</i> | |
| roasted lamb t-bones | 19 |
| <i>pistou, cauliflower gratin and crispy onions</i> | |
| pan roasted chicken | 18 |
| <i>confit leg, root vegetables and consome</i> | |

vegetarian

| | |
|--|----|
| spaghettoni | 14 |
| <i>squash, zucchini, pecorino, bread crumbs and poached egg</i> | |
| omelette aux champignons | 12 |
| <i>chanterelles and goat cheese with roasted heirloom tomatoes</i> | |

dishes for two

| | |
|--|----|
| roast chicken | 36 |
| <i>pearl onions, carrots and fingerlings</i> | |
| rib-eye | 52 |
| <i>carmelized shallots and fries</i> | |

sides

grains & potatoes

| | |
|---|---|
| hashbrown | 5 |
| summer stuffing <i>corn, leeks and tarragon</i> | 6 |
| anson mills grits <i>Vermont cheddar</i> | 5 |
| french fries | 5 |

vegetables

| | |
|---|---|
| sweet corn | 5 |
| sauteed greens <i>bread crumbs and anchovy</i> | 6 |
| heirloom tomatoes <i>red onion and balsamic</i> | 6 |
| peas and mushrooms | 6 |
| cauliflower gratin | 5 |
| glazed carrots | 5 |

Joseph Leonard

Chef Jim McDuffee
and Crew