

soup & salads

corn soup	7
baby lettuces	7
<i>radishes, celery, fennel and red wine vinaigrette</i>	

fish & shellfish

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>	

starters

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
tomato tart	8
<i>tomato marmalade, fennel compote and ricotta</i>	

entree salads

lobster salad	15
<i>frisee, avocado, lemon citronette</i>	
peach salad	11
<i>cheddar, sunflower seeds, arugula, country bread</i>	
chicken caesar	12
<i>anchovy and breadcrumbs</i>	

quiche & sandwiches

ham and cheese	9
<i>bayonne, comte, greens</i>	
chickpea tartine	8
<i>olives, radish, saffron</i>	
pastrami	10
<i>rye, dijon and half sours</i>	
turkey tartine	9
<i>romaine, raisins and curry</i>	
burger	10
<i>tomato marmalade, arugula, and ricotta</i>	
quiche lorraine	8
<i>bacon, onions, comte</i>	
broccoli quiche	7
<i>shallots, cheddar</i>	

entrees

steak burgundy <i>carrots and jus</i>	17
whole fried fish	18
<i>greens, onions, raisins and olives</i>	
mussels and fries	13
<i>onions, fennel, garlic, and white wine</i>	
linguine	12
<i>burst tomato, basil, egg and sau george</i>	

grains & potatoes

hashbrown	5
potato sarladaise	6
anson mills grits <i>Vermont cheddar</i>	5
french fries	5

vegetables

sweet corn	5
heirloom tomatoes <i>red onion and balsamic</i>	6
peas and mushrooms	6
sautéed frisee <i>bread crumbs and anchovy</i>	5

Joseph Leonard

Chef Jim McDuffee
and Crew