

DINNER

APPETIZERS

soup of the day \$3/\$6

warm artichoke dip w/ crostini \$9

quiche of the day w/ salad \$10

salmon tartar w/ dill crème fraîche, capers & red onion on black bread \$11

chicken liver pâté w/ cornichons and crostini \$9

risotto cakes w/ lemon-basil cream \$8

clams oreganata \$9

green salad w/ fried goat cheese \$9

escarole salad w/ hard-boiled egg, pickled white anchovies
& toasted bread crumbs w/ lemon-garlic vinaigrette \$9

ENTRÉES

pan-roasted PEI mussels w/ chorizo in tomato-garlic
OR butter-white wine broth w/ fries \$15

crab cakes w/ housemade spicy mustard over greens w/ fries \$15

ginger-soy sauce glazed salmon over baby bok choy w/ sesame noodles \$22

roasted chicken w/ lemon & rosemary over parmesan polenta \$16

veal dumplings over sautéed spinach topped w/ tomato salad \$19

ribeye & fries \$22

SIDES

french fries \$3

mac & cheese \$4

sautéed greens \$5