

DINNER

APPETIZERS

SEASONAL SALAD
10

MUSSELS
PEI Mussels, white wine, shallots,
seafood broth, crostini. 12

SCALLOP CRUDO
Raw scallop, mesal plum sauce. 13

STUFFED CALAMARI
squid stuffed with braised
short rib 12

BURRATA OF THE DAY
from Saxelbys. 15

SIDES

POTATO PUFFS
fried mashed potatoes. 5

ZUCCHINI
olive oil, chili flakes. 6

SWISS CHARD
sauteed with bacon, raisins,
almonds. 7

FREGOLA
sauteed with herbs,
mushrooms, parmesan. 7

ENTREES

FRIED CHICKEN celery root puree, gorgonzola, pickled celery, hot sauce. 20

CRISPY BBQ PORK blueberry bbq sauce, corn cake, slaw. 19

BRAISED SHORT RIB red wine braise, rice, roasted root, vegetables. 21

HOUSE MADE SEASONAL VEGETABLE RAVIOLI 16

FISH OF THE DAY M/P

WE POLITELY DECLINE SUBSTITUTIONS.

WE DO ACCOMMODATE ALLERGIES

GRATUITY ADDED TO PARTIES OF 6 OR MORE - 20%