

## Appetizers, Soups and Salads

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<b>Smoked and Cured Salmon</b> –roasted beet salad, petite lettuces and dill cream	<b>9.5</b>
<b>Country Ham Pate</b> - grainy mustard, toasted baguette and pickled vegetables	<b>8</b>
<b>Sautéed Wild Mushrooms</b> - crisp pastry, fine herbs and brandy cream	<b>7.5</b>
<b>Parpadalle Pasta</b> - braised and pulled local pork, petite peppers and pecorino	<b>9</b>
<b>Soups of the Day</b> Cup/Bowl	<b>4/6</b>
<b>Caesar Salad</b> Hearts of romaine, anchovies and croutons tossed in our house made Caesar dressing with asiago crisps	<b>6</b>
<b>Iceberg Wedge</b> Two baby wedges topped with marinated peppadew peppers and cucumber, feta and Dijon vinaigrette	<b>5</b>
<b>Poached Pear and Bibb Lettuce</b> Tossed Boston butter lettuce, port poached pears, gorgonzola, dried cranberries, red onions, and toasted pine nuts with a dolce vinaigrette	<b>9</b>

## Entrées

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<b>Grilled Atlantic Salmon</b> - over corn and pepper chowder with broccolini and basil oil	<b>21</b>
<b>Pan-Roasted Sea Scallops</b> - crisp potato cake, sautéed green beans and citrus syrup	<b>26</b>
<b>Herb-Crusted Fluke Fillet</b> - vegetable pearl cous cous and citrus-fennel cream	<b>22.5</b>
<b>Local Mustard Brushed Chicken</b> - olive oil potato puree, roasted winter vegetables and Dijon sauce	<b>20</b>
<b>Braised Duck Pot Pie</b> - tender duck leg confit with wild mushrooms, vegetables and caramelized onions under a flaky house made crust	<b>18.5</b>
<b>Honey Barbecue Glazed Boneless Pork Loin Steak</b> - mashed sweet potatoes with pecans and brussel sprouts with bleu cheese	<b>19</b>
<b>Seared Filet Mignon</b> - asiago potato gratin, asparagus and wild mushroom sauté, red wine demi-glaze	<b>30</b>
<b>From the Butcher's Block</b> - weekly chef's selection of fish, beef, lamb, or game	<b>market price</b>
<b>Roasted and Grilled Vegetable Pasta</b> - herbed mascarpone and roasted pepper cream	<b>17.5</b>
<b>Rosemary and Garlic Marinated Firm Tofu</b> - baked zucchini stuffed with ratatouille, olive oil potato puree, sautéed spinach with shiitake “bacon”, warm balsamic glaze	<b>19</b>

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**\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**