

For Patio, Bar and Takeout only ~ Not Available after 6pm on Friday and Saturday

*CRISPY PORK BELLY ~ \$19

Local Cheshire Farms Pork Belly, Honey Apple Chipotle Sauce, Apple Slaw

*CEVICHE~ MKT

Locally Sourced White Fish, Scallops, Maine Lobster, Leche de Tigre, Lemon Chive Aioli, Chili Saffron Oil

CALIFORNIA STYLE CHICKEN SANDWICH ~ \$19

Marinated Grilled Chicken Breast, Toasted Brioche Bun, Pepper Jack Cheese, Crispy Bacon, Sauteed Onion, Avocado, Chipotle Ranch, Lettuce, Tomato. Your Choice Sweet & Spicy Sweet Potato Chips, French Fries, Side House Salad or Caesar Salad

*BRUSCHETTA RUSTICA ~\$17

Toasted Crostini, 3 Cheese Blend, Roasted Red Pepper, Arugula, Sauteed Onion & Garlic, Sundried Tomato, Balsamic Reduction.

*CITRUS YELLOWFIN TUNA ~ MKT

Citrus Marinated Yellowfin Tuna, Mango Chipotle Chutney, Pickled Red Cabbage, Lime Aioli.

FRESH OYSTERS ~ \$18.50 +\$3 EACH ADDITIONAL OYSTER

6 Fresh Shucked Oysters on the Half Shell, Mignonette Sauce, Hot Sauce, Lemon Wedge

*SHORT RIB SLIDERS ~\$24

Braised Brasstown Farms Beef Short Ribs, Blueberry Balsamic BBQ Sauce, Peashoots, Sweet & Spicy Sweet Potato Chips.

*CRAB STUFFED MUSHROOMS WITH BRIE ~ \$29

Baby Bella Mushroom Cap, Mushroom Duxelle, Super Lump Blue Crab Stuffing, Baked Brie, Chili Saffron Oil

*LOBSTER SLIDERS ~ \$29

Butter Poached Maine Lobster, Lemon Chive Aioli, Minced Celery, Potato Roll

*CHEESE BOARD ~\$22

Rotating Assortment of Artisan Cheeses and Paired Accompaniments

BISON BURGER ~\$25

Grilled Bison Patty, Toasted Brioche Bun, Roasted Garlic Aioli, Lettuce, Tomato,

Red Onion. Your Choice Sweet & Spicy Sweet Potato Chips, French Fries, Side House Salad or Caesar Salad
*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN HEALTH
OR MEDICAL CONDITIONS

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