

STARTERS

FRENCH ONION SOUP | cup 9, bowl 12

CHEF'S SEASONAL SOUP SELECTION | cup 10, bowl 13

BUTTERNUT SQUASH BISQUE **v** | cup 9, bowl 12

add CRAB +\$4/\$6, SHRIMP +\$3/\$5, LOBSTER +\$6/\$10

CALAMARI | 20

calamari, artichoke, meyer lemon, sage, fresno pepper, roasted garlic salmoriglio

CRAB CAKES* | 25

(2) remoulade, clarified butter, honey-thyme dressed arugula, lemon

TRUFFLE FRIES **v** | 13

parmesan, truffle oil, parsley

MUSSELS | 17

PEI mussels, lobster lemongrass broth, fennel, fresh herbs

CHICKEN WINGS | 17

choice of buffalo with blue cheese, garlic parmesan or gochujang with honey ricotta

BRAISED DUCK POUTINE | 18

braised duck leg, house fries, duck jus, sharp white cheddar, parsley

BURRATA **v** | 15

roasted baby peppers, pachino tomato sauce, lemon basil emulsion, micro basil

BRUSSELS SPROUTS **v** | 14

crispy sprouts, miso tahini dressing, fuji apples, parmesan

SALADS

SEAFOOD COBB | 25

lobster, lump crab, grilled shrimp, mixed greens, bacon, herbed goat cheese, roasted tomato, shaved red onion, avocado, hard-boiled egg, lemon vinaigrette

CAESAR SALAD* | 13

romaine, caesar dressing, parmesan, crouton, white anchovy

add CHICKEN +\$6, SHRIMP +\$8, SALMON +\$10*

FALL HARVEST VEGETABLE SALAD **v** | 15

roasted root vegetable, cipollini, arugula, pepita, herbed goat cheese, honey thyme vinaigrette

add CHICKEN +\$6, SHRIMP +\$8, SALMON +\$10*

SIRLOIN STEAK SALAD* | 24

top sirloin, gorgonzola dolce, roasted vine ripe tomato, red onion, lettuce blend, creamy balsamic

v: vegetarian

*These items may be served raw/undercooked or will be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.

Price does not include sales tax.

PIZZA

BURRATA MARGHERITA **v** | 18

tomato, burrata, mozzarella, basil

MEAT LOVER'S | 20

sausage, bacon, Taylor ham, peppéroni, mozzarella, marinara

FIG AND PROSCIUTTO | 22

béchamel, fig, crispy prosciutto, herbed goat cheese, mozzarella, arugula, balsamic glaze

MAINS

SESAME MISO SALMON* | 28

sesame miso glaze, ginger wild mushroom, crispy shredded potato cake, scallion-wasabi vinaigrette

SCALLOP RISOTTO | 40

seared scallop, sun-dried tomato parmesan risotto, basil pesto

CRAB CAKE SANDWICH* | 23

Maryland style crab cake, remoulade, shredded romaine, roma tomato, shaved red onion, brioche, house fries

SHRIMP SCAMPI | 28

seared shrimp, linguini, blistered cherry tomato, lemon, scampi butter, basil

LOBSTER MAC AND CHEESE | 29

whole lobster meat, five cheese sauce, gemelli, bacon parmesan herb breadcrumb
also available: Short Rib Mac and Cheese

HERB ROASTED CHICKEN | 25

airline breast, roasted red bliss potato, asparagus, lemon-chicken jus

BRAISED SHORT RIBS | 35

boneless short ribs, pomme aligot, braising jus, wilted arugula, crispy fried onion strings, thyme

STEAK FRITES*

house frites, herb aioli, garlic compound butter, chive
choice of

14 ounce ribeye | 39

OR

6 ounce petit filet mignon | 36

FRENCHED PORK CHOP* | 33

potato gratin, roasted root vegetable, pork demi

PERCH BURGER* | 20

red onion marmalade, bacon, bibb lettuce, tomato, cheddar, secret sauce, house fries

v: vegetarian

*These items may be served raw/undercooked or will be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.

Price does not include sales tax.