

STARTERS

Steamed Mussels – white wine garlic, shallot, parsley, butter.
Served with toast -14

Fried Calamari – marinara, hot cherry peppers – 12

Burrata & Prosciutto Ham - kalamata olives, tomato basil salad, crostini-14

Bacon & Leek Flat Bread – sautéed leeks, bacon, sour cream, gruyere cheese – 10

Crispy Chicken Wings- Buffalo, Cajun dry rub or maple bbq with either blue cheese or Ranch and celery 10 pc. – 14

Classic Shrimp Cocktail – six jumbo shrimp, horseradish cocktail sauce, lemon -12

Charcuterie Slate- Pâté de Campagne, soppressata, pepper salami, prosciutto, olives, pickles, grain mustard, crostini, -14

Wedge Salad – iceberg wedge, bacon, Plymouth blue cheese, chives, blue cheese dressing and tomato – 12

Kale Caesar - house Caesar dressing, croutons, parmesan - 9

Roasted Beet and Whipped Goat Cheese Salad

Apple, walnuts, citrus maple vinaigrette -12

Baked French Onion Soup – Gruyere cheese- 8

New England Clam Chowder- bowl –8

Chilled Gazpacho Soup - (Vegetarian) bowl 5

MAINS

Maple Chili Lime Grilled Salmon – sautéed spinach & cremini mushrooms with jasmine rice – 22

Pan Seared Scallops – lemon thyme butter, choice of two sides - 26

Beer Batter Fried Fresh Haddock – French fries and slaw -19

Lobster Roll - Touch of mayo or warmed in butter, Griddled brioche roll, house fries, slaw – 27

Shrimp Scampi – jumbo shrimp tossed with tomato, garlic lemon, parsley, white wine butter, linguine and parmesan -19

SIDES Market vegetables – 4, Mashed potatoes – 4 French Fries- 5, Sweet potato fries – 6 Steamed jasmine rice 3, Slaw 3

House Made Desserts 7

Black Currant Semifreddo with black currant sauce

Vanilla Custard Cream Puffs - Belgian chocolate sauce

Lemon Tart – blueberry sauce, whipped cream

Baked Vanilla Cheesecake – berry sauce

Pink Grapefruit Sorbet, Vanilla or Chocolate Ice Cream – 2.75 per scoop

Grilled Minced Lamb Kebab- seasoned with Aleppo chili, parsley, cumin and onion Served over garlicky char smoked eggplant with Jasmine rice, grilled tomato and yogurt. -20

Grilled Ribeye- 12 oz garlic herb butter and a choice of two sides -28

Surf & Turf – two pan seared 3 oz. beef fillets & jumbo shrimp with sautéed spinach, mashed potatoes and parmesan cream sauce- 26

Ricotta & Vegetable Gnocchi – house made ricotta dumplings with mushrooms, market vegetables, marinara, parmesan cheese– 16

Vermont Burger- Boyden farms beef, Cabot sharp cheddar, bacon, crispy onions, maple bourbon ketchup, house made brioche bun, French fries or slaw- 15

Roasted Portabella Mushroom Sandwich – pesto, cheddar, lettuce tomato, onion, toasted brioche, French fries - 10