

DINNER MENU FALL / WINTER 2024

APPETIZERS

V BREAD & BUTTER 5

Grilled Artisanal Bread w/ Whipped Brown Butter & Molasses

Df Gf LOCAL OYSTERS 9 / 18 / 32

Served as 3, 6 or 12

Seasonal Mignonette, Freshly Grated Horseradish (or Classic Rockefeller)

CHEESES 23

Artisanal Cheeses, Paired Spreads, Grilled Bread

ROASTED TOMATO SOUP 13

Smoked Gouda & Petite Brie Grilled Cheese

CORN & HAM HOCK CHOWDER 18

Charred Corn, Smoked Ham Hock, Golden Potato, Toasted Roll

V Gf ROASTED SQUASH SALAD 15

*Arugula, Kale, Cashew, Blackberry Vinaigrette
Honey Ricotta*

CORNBREAD FRITTERS 16

*Cheddar & Scallion, Smoked Tomato Jam
Spicy Queso*

Df TUNA ABURI 23

*Torched Yellowfin Tuna, Anjou Pear,
Pickled Onion, Umeboshi, Wasabi Aioli*

Df NDUJA MUSSELS 17

*Nduja Coconut Cream, Scallions, Cilantro, Burnt Lime,
Grilled Bread*

Gf Df BEEF TARTARE 19

*Red Onion Jam, Grainy Mustard, Pink Peppercorn
Smoked Olive Oil, Maldon Salt, Buckwheat Crackers*

GRILLED CAESAR SALAD 16

*Grilled Romaine Heart, Bacon, Asiago, Croutons
Burnt Lemon, Classic Caesar Dressing*

MAIN COURSES

MANHATTAN FILET 44

*10 oz Manhattan Cut Angus Striploin
Potato Pave, Charred Green Beans, Coffee Demi, Porcini Butter*

VEGAN Gf ZA'ATAR ROASTED CAULIFLOWER 22

*Za'atar Roasted Cauliflower, Seared Tofu, Heirloom Carrots,
Broccoli Spinach Puree, Cayenne Oil*

Gf Df SEARED DIGBY SCALLOPS 34

Canarian Potatoes, Charred Broccolini, Mojo Rojo, Fresh Herbs

CORNISH HEN 29

*Spatchcocked Whole Hen, Smoked Gouda Pomme Puree
Crispy Brussels Sprouts, Chili Butter*

V SWEET POTATO TORTELLI 26

*Black Cocoa Pasta, Sweet Potato & Black Garlic Filling
Roasted Acorn Squash, Toasted Walnut, Lemon Pesto, 2yr Old Asiago*

Gf ATLANTIC HALIBUT 34

Pan Seared Fillet, Green Beans, Asparagus, Pine Nuts, Lemon-Caper Piccata Sauce, Cucumber Fennel Salad, Dill

DOUBLE CUT PORK CHOP 28

*Double Cut Bone-In, Cider Glazed Pork Rack, Browned Butter & Kale Colcannon
Roasted Carrots, Pommery Jus*

COMFORT FOOD

ARMS NACHOS 22

*Melted Cheese Blend, In-House Pickled Banana Peppers
Salsa & Sour Cream*

ANGUS BURGER 22

*Double Stack AAA Angus Beef, Iceberg Lettuce, Heirloom
Tomato Pommery Mayo, Crispy Onions, Challah Bun,
Fries*

LOBSTER ROLL 31

*Garlic Butter Toasted Potato Bun, Classic Lobster & Mayo,
Red Cabbage Slaw, Fries*

ENGLISH STYLE FISH & CHIPS 22

Beer Battered Crispy Atlantic Cod, Burnt Lemon, Raita

SWEET POTATO FRIES 10

Truffle Aioli