

# DINNER MENU SPRING 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

### V Gf ROASTED SQUASH SALAD 15

Arugula, Kale, Cashew, Blackberry Vinaigrette  
Honey Ricotta

### Df TUNA ABURI 23

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

### Gf Df BEEF TARTARE 19

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

### CORN & HAM HOCK CHOWDER 18

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

### CORNBREAD FRITTERS 16

Cheddar & Scallion, Smoked Tomato Jam  
Spicy Queso

### Df NDUJA MUSSELS 17

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

### 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

### LOBSTER ROLL 31

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

### ANGUS BURGER 22

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

### ENGLISH STYLE FISH & CHIPS 22

Beer Battered Crispy Atlantic Cod, Burnt Lemon, Raita

### SWEET POTATO FRIES 10

Truffle Aioli