

## *STARTERS*

**New England Clam Chowder //10**

Traditional

**Wild Mushroom Soup // 10**

Truffle oil garnish

**Fall Harvest Salad // 14**

Apples, cranberries, pepitas, smoked cheddar, local greens, cranberry ranch

**Traditional Caesar Salad //12**

Brioche crouton, shaved parmigiana

**Calamari Fries // 14**

Seasoned tempura, sweet chili, peppadew peppers, dressed cabbage

**Local Burrata // 12**

Local heirloom tomato, local burrata, balsamic, basil puree, focaccia planks

## *MAINS*

**Seared Filet Mignon //42**

Whipped Yukon gold, bordelaise sauce, asparagus, truffle butter

**Local Smoked ½ Chicken // 28**

Sweet potato, crispy brussel sprouts, apple gastrique, bacon jam

**Halibut // 34**

Local poached halibut, wild mushroom demi-glace, beet honey, fingerlings, dressed arugula

**Lobster Thermidor // 38**

Hand picked lobster, traditional thermidor style, fingerlings, local corn

## *ENDINGS*

Apple Streusel // 12

Crème Brûlée // 12

Chocolate Panna Cotta // 12

