



Sunday, November 11th 2018

Dinner Specials

Starters

- ~Farmstead Cheese Plate w/ Toasted Crostini & Wagyu Bresaola 24
St. Stephen's, Cave Aged Cheddar, Triple Cream Gouda
Buzzard's Bay I.P.A. Cheddar & Imperial Bleu
- ~85 Maine Steamers 18
w/ Drawn Butter & Broth
- ~Fish TACOS w/ Baby Bok Choy & Native Apple Slaw 15
Lightly Fried Haddock, Ripe Avocado, 5 Spice Crème Fraiche & Soft Corn Tortillas
- ~Scorpion Maki 13
Spicy Hamachi & Bluefin Tuna, Fresh Basil inside w/ Tempura Flakes, Red Tobiko & Eel Sauce outside
- ~Pork Belly Banh Mi 12
Fried Pork Belly, Sweet Soy Glaze & Kim Chi on Steamed Bun

Entrees

- ~Lamb Osso Bucco 32
Braised Organic Lamb Shank w/ Mirepoix, Fresh Herbs, Wine,
Herbed Bleu Cheese Polenta & Seared Haricots Vert
- ~Pan Roasted Blackfish w/ Coconut Curry 30
Baby Bok Choy, Fennel, Carrots, Heirloom Cherry Tomatoes & Steamed Jasmine Rice
- ~85 Main Veal Bolognese w/ Potato Gnocchi 29
Ground Veal, Hickory Smoked Bacon, Chorizo, Prosciutto, Pancetta
Baby Spinach & Aged Parmesan
- ~85 Main's Guinness Beef Stew 25
Choice Black Angus Beef, Parsnips, Carrots, Onions, Fresh Herbs,
Yukon Mashed Potatoes & Grilled Bread
- ~85 Main Veal Meatloaf w/ Sherry-Mushroom Demi 25
Ground Organic Veal, Roasted Garlic Whipped Yukons & Caramelized Brussels
- ~Roasted Butternut Squash & Pumpkin Ravioli 18
w/ Browned Sage Butter, Aged Parmesan,
Cider Crème Fraiche & Seared Haricots Verts

Raw Bar Selection

- Cotuit Bay ~ Cape Cod ~ 3.00/each Malagash ~ Nova Scotia~ 3.00 each
Paramour ~ Nova Scotia ~ 3.00/each Shiny Sea ~ P.E.I., Canada ~ 3.00/each
Tatamagouche ~ P.E.I., Canada ~ 3.00/each Lady Barnstable ~ Cape Cod, MA ~ 3.00/each

Drink Specials

- ~Blueberry Mule~
Skky Pacific Blueberry Vodka, Fresh Lime, Pomegranate Juice & Ginger Beer

Featured Wines

- One Hope Pinot Noir ~ California 2016 11/37
Gerard Bertrand ~ Organic French Reserve Chardonnay 2016 8/30