



Wednesday, December 13th 2017

Dinner Specials

Starters

- ~**Farmstead Cheese Plate** w/ Toasted Crostini & Iberico Chorizo **24**
Moses Sleeper, Raw Cow's Milk Cheddar, Tuscan Sheep
Buzzard's Bay I.P.A. Cheddar & Baily Hazen Blue w/ Maple-Butter & Cocoa Dusted Almonds
- ~**Big Eye Chu Toro** **14/15**
#2 Belly Cut -- Sushi or Sashimi
- ~**Chevre Salad** w/ Basil Oil Dressing **15**
Dressed Organic Mixed Greens, Shaved Fennel, Roasted Organic Golden Beets & Red Grapes
- ~**85 Main Fish Tacos** w/ Cucumber-Ginger-Apricot Salsa **14**
Lightly Fried Haddock, Baby Arugula & Chipotle Lime Sour Cream w/ Soft Corn Tortillas
- ~**Spicy Bigeye Tuna Crunch Maki** **12**
Spicy Bigeye Tuna, Masago, Cream Cheese & Cucumber inside -- Tempura Flake & Spicy Mayo outside

Entrées

- ~**Slow Roasted 1/2 Chicken** **26**
Wild Mushroom & Farro Risotto, Basil Oil Dressed Greens & Chicken Jus
- ~**Fried Scallop & Chips** w/ House Tartar **25**
Lightly Fried Old Bay Dusted Sea Scallops w/ Hand-Cut Fries & House Slaw
- ~**Pork Loin Roulade** w/ Macomber Turnip & Leek Puree **25**
Goat Cheese, Mushroom Duxelle, Baby Spinach & Roasted Oyster Mushrooms
- ~**Guinness Venison Stew** **24**
Organic Farm Raised Venison w/ Parsnips, Carrots, Onions,
Savory Herbs, Yukon Mashed Potatoes & Grilled Bread
- ~**Fried Louisiana Catfish** w/ Jicama, Sweet Corn & Red Pepper Piccalilli **24**
Old Bay Dusted w/ Rum Whipped Sweet Potatoes & Sautéed Spinach
- ~**Lily's Handmade Butternut Squash & Pumpkin Ravioli** **22**
Fresh Sage Browned Butter, Aged Parmesan Cheese & Seared Haricots Verts

Oyster Selection

- Wayne's World Gem ~ Martha's Vineyard ~ 3.00/each
Wee Viking Point ~ Pleasant Bay, MA ~ 3.00/each
Caribou ~ Nova Scotia, Canada ~ 3.00/each
Lucky Lime ~ P.E.I., Canada ~ 3.00/each
Shiny Sea ~ P.E.I., Canada ~ 3.00/each
Merry ~ Duxbury, MA ~ 3.00/each

Featured Wine

- ~ Cambria Estate Chardonnay ~
California (2015)
8 / 28

Drink Special

- ~ Mexican Mule ~
Anejo Tequila, Fresh Lime, Splash of OJ & Local Ginger Beer