



Wednesday, January 17th 2018

Dinner Specials

Starters

- ~Farmstead Cheese Plate w/ Toasted Crostini & Dried Cherries 24
White Angelique, Goat Gouda, Tuscan Sheep, Fiddlehead Tomme
Buzzard's Bay I.P.A. Cheddar w/ Maple-Butter & Cocoa Dusted Almonds
- ~Chevre Salad w/ Basil Oil Dressing 15
Dressed Organic Mixed Greens, Shaved Fennel, Roasted Organic Golden Beets & Red Grapes
- ~85 Main Fish Tacos w/ Fennel Apple Slaw 15
Lightly Fried Haddock, Cilantro Lime Sour Cream w/ Soft Corn Tortillas
- ~Bigeye & Salmon Volcano 14
Bigeye Tuna, Salmon & Cream Cheese Tempura Fried Maki
w/ Spicy Kanikama, Red Tobiko & Spicy Mayo on top

Entrées

- ~Grilled Hanger Steak w/ Truffled-Bleu Cheese Butter 30
Cauliflower Puree, Grilled Asparagus, Heirloom Cherry Tomatoes
Caramelized Onions & House Demi
- ~Pan Roasted Faroe Island Salmon 30
w/ Green Lentils, Roasted Cherry Tomatoes, Wild Mushrooms & Caramelized Leeks
- ~85 Main Veal Bolognese w/ Pappardelle 28
Ground Veal, Apple-Wood Smoked Bacon, Chorizo, Prosciutto
Organic Baby Spinach & Aged Parmesan
- ~Guinness Beef Stew 26
Local Piedmontese Grass-Fed Beef, Parsnips, Carrots, Onions, Fresh Herbs
Yukon Mashed Potatoes & Grilled Bread
- ~Lilly's Handmade Ricotta Ravioli 22
Tomato Vodka Cream, Parmesan & Seared Asparagus
- ~Winter Lager Fish & Chips 20
Sam Adam's Winter Lager Battered Native Haddock, House Slaw & Hand Cut Fries

Oyster Selection

- Salt Pond ~ Ninigret Pond, RI ~ 3.00/each
- Merry ~ Duxbury, MA ~ 3.00/each
- Canada Cup ~ P.E.I., Canada ~ 3.00/each
- Shiny Sea ~ P.E.I., Canada ~ 3.00/each
- Pickle Point ~ P.E.I., Canada ~ 3.00/each
- Raspberry Point ~ P.E.I., Canada ~ 3.00/each

Featured Wines

- ~Sharp Hill Vineyard's Fleur Rouge~
Pomfret, CT (Semi Dry Red)
8 / 28
- ~Gérard Bertrand Sauvignon Blanc~
France (Organic Grapes, 2016)
8 / 28

Drink Special

- ~ Peach Mule ~
Peach Vodka, Passion Fruit Puree, Local Ginger Beer, Local Currant Juice & Fresh Lime