



Monday, October 16th 2017

Lunch Specials

- ~Farmstead Cheese Plate w/ Toasted Crostini, Maple-Butter 24
White Angelique, Truffle Cheddar, Buzzard's Bay I.P.A. Cheddar
Tuscan Sheep, Great Hill Blue w/ Country Pork Pate & Cocoa Dusted Almonds
- ~Chipotle Burger 15
Local Burger w/ Chipotle Aioli, Avocado, Bacon, Smoked Cheddar, Lettuce,
Tomato & Red Onion on a Grilled English Bun
- ~Autumn Squash Salad 15
Roasted Acorn, Carnival & Butternut Squash, Organic Greens w/ Maple Cider
Vinaigrette, Heirloom Tomato, Grated Carrots & Roasted Seeds
- ~Beer Battered Fish & Chips 14
Day boat Haddock, Long Trail Beer Batter, Hand-cut Fries, Tartar & Coleslaw
- ~Butternut & Brie Flatbread 13
Grilled Naan Bread w/ Roasted Butternut Spread, Grilled Pears, Caramelized
Onions, Dry Tart Cherries, Brie Cheese & Balsamic Reduction

Sushi Specials

- ~Lobster Maki 15
Maine Lobster, Basil & Masago Inside w/ Spicy Mayo & Unagi Sauce
- ~Bluefin Unagi Maki w/ Wasabi Mayo & House Unagi Sauce 14
Bluefin Tuna, Shiso & Cucumber inside & Eel & Avocado Outside

Oyster Selection

- East Beach Blondes~ Narragansett, Rhode Island~ 3.00/each
- Salutation Cove ~ P.E.I., Canada ~ 3.00/ each
- Pickle Points ~ P.E.I., Canada ~ 3.00/ each
- RI Wild ~ Narragansett, RI ~ 3.00/each
- Shiny Sea ~ P.E.I., Canada ~ 3.00/each
- Afternoon Delights ~ Point Judith ~ 3.00/each

Drink Special

- ~ Tennessee Rye Mule ~
Jack Daniels Tennessee Rye Whiskey, Bitters, Local Ginger Beer & Fresh Lime Juice