



Saturday, September 22<sup>nd</sup> 2018

## Lunch Specials

- ~Farmstead Cheese Plate w/ Toasted Crostini & Dried Cherries 24  
Cave aged Cheddar, Triple Cream Gouda, Hook's Triple Play,  
Basque & Imperial Bleu
- ~Seared Mojo Swordfish Tacos 16  
Citrus Marinated Super Fresh Swordfish Chicory, Marinated Black Beans,  
Tomato Fresco
- ~Avocado Toast 14  
Grilled Multi Grain Bread, Fresh Haas Avocado, Heirloom Tomato, Organic  
Broccoli Sprouts, Pickled Radish, Red Onions, Citrus, Petite Side salad
- ~House White Cheddar Bacon Mac & Cheese 14  
Small House Salad
- ~Roasted Butternut Squash Salad 14  
Lapsley Orchard Apples, Dried Cherries, Red Onion Jam, Polenta Croutons,  
Frisee, Quinoa-Kale Pesto Salad, Cider Maple Vinaigrette
- ~House Made Smoked Chorizo Sausage Sandwich 13  
Roasted Peppers, Caramelized Onions, Salsa Verde, New England Brioche  
Bun, Hand Cut Fries
- ~Chorizo & Clam Fritters (6) 8  
Remoulade Sauce

## Sushi Special

- ~The Chill Tuna Crunch Maki 14  
Bluefin Tuna, Cucumber, Shiso & Scallions inside w/ Tempura Crunch, Citrus-Miso & Yuzu Unagi

## Raw Bar Selection

- East Beach ~ Narragansett, RI ~ 3.00/each      Shiny Sea ~ P.E.I., Canada ~ 3.00/ each
- Tatamagouche ~ Nova Scotia, Canada ~ 3.00/ each      Savage Blondes ~ P.E.I., Canada ~ 3.00/ each
- Raspberry Point ~ P.E.I., Canada ~ 3.00/each      Malagash ~ Nova Scotia ~ 3.00/ each
- Lady Barnstable ~ Cape Cod, MA ~ 3.00/each

## Featured Wines

- ~ Black Stallion Sauvignon Blanc Napa Valley 2016- 9/32
- ~ One Hope California Pinot Noir (Profits Support American Society for the Prevention of Cruelty to  
Animals) 11/37

## Drink Special

- ~ Pomegranate Rita ~  
El Jimador Silver Tequila, Cointreau, POM Juice, & Fresh Lime (on the Rocks w/ Sugar Rim)