Chef's Prix Fixe Menu

Starters

Cream of Tomato Soup vgn/gf

or

Wild Salmon + Corn Chowder

À la carte chowder 13.

or

Bramble Mountain Farm
Kale Avo Caesar

or

Arugula, Candied Pecans
Feta + Blueberry Salad gf

Entrées

-Steamed Clams-

Local Clams, White Wine, Garlic,
Marinara, Herb + Pernod Butter Broth
with Pane di Casale + Butter gfo

or

-Rigatoni al Forno-

Oven Baked Rigatoni, Chicken,
Roast Garlic, Marinara, Parmesan, Fresh
Basil and Bramble Mountain Farm Sage
with Garlic Toasted Pane di Casale gfo

or

-Bacon Blue Burger-

4oz Grass-Fed Smash Burger with Bacon,
Blue Cheese, Lettuce, Pickles, Onion,
Tomato, Garlic Toasted Bun, Oven Fries,
House Ketchup and Truffle Aïoli gfo

À la carte entrée 26.

Dessert

Crêpe au Sucre

Cinnamon Sugar, Caramel, Fresh Berries,
Madagascar Vanilla Bean Ice Cream, Honey,
Salted Whipped Cream

À la carte dessert 16.

Three Course PF 44.
choose a starter and an entrée; includes the dessert

Four Course PF 53.
choose a soup, a salad and an entrée; includes the dessert

no substitutions