



SMALL PLATES

BLACK BEAN WITH CRISP CORN TORTILLA

7.

LOBSTER BISQUE

8.

FRENCH ONION SOUP

7.

BURRATTA & HEIRLOOM TOMATO SALAD

crisp prosciutto chip, basil pesto, & torn pizza bread

12.

ARCADIAN MESCLUN GREENS

crispy onions, pumpkin seeds, raisins,

balsamic herb vinaigrette

8.

HEART OF ROMAINE SALAD

olive oil poached tomato, grilled crostini,

parmesan twill, creamy lemon caper dressing

8.

BUTTER BIBB LETTUCE SALAD

cucumber, red pear, radish, toasted

almond, tarragon shallot vinaigrette

9.

MARGHERITA PIZZA

plum tomatoes, basil

14.

IRISH BURGER *

Irish porter cheddar, frizzled onions, brioche bun, French fries

15.

CHEESE PLATE (serves two)

Gran Queso, Nettle Meadow Kunik, Bijou, Pawlet,

Spring Brook Reading, Spiced Tomato Marmalade,

Honeycomb, Raisins on the vine

22.

SANDWICHES

SOUP + HALF SANDWICH

select one sandwich and one soup

13.

*full sandwiches served with French fries,
sweet potato fries or balsamic-dressed greens*

CRISPY CHICKEN SANDWICH

fresh mozzarella, roasted peppers, baby arugula,

basil pesto, cilbatta roll

14.

LOBSTER SALAD SANDWICH

bacon, lettuce, tomato, poppy seed kaiser roll

15.

THICK CUT BACON BLT

heirloom tomato, bibb lettuce, herb mayo,

toasted peasant bread

14.

GRILLED LAMB SLIDERS (2)

tomato jam, pickled red onions, feta cheese,

potato rolls, sweet potato fries

15.

KOREAN BBQ CAULIFLOUR LETTUCE WRAPS

with carrots, beansprouts

& sesame

14.

MONTE CRISTO OMELET*

*turkey, ham, & swiss served with fries
or balsamic dressed greens*

13.

SALADS

GRILLED CHICKEN 600 SALAD	16
<i>red quinoa, avocado, baby kale, corn, feta, tomato, onion, low-fat lemon herb vinaigrette</i>	
JERK SPICED JUMBO SHRIMP + SCALLOP SALAD	20
<i>caribbean slaw, crispy sweet potato, mango chili mojo</i>	
SPICY TURKEY CHEF SALAD	15
<i>pepperjack cheese, black beans, baby greens, red onion, grape tomato, roasted corn, deviled egg, avocado, chipotle lime vinaigrette</i>	
CHILLED SZECHUAN AHI TUNA NICOISE *	19
<i>(served medium rare) seaweed salad, baby choy, smoked tofu, crispy wontons, ginger miso vinaigrette</i>	
TARRAGON WALNUT CRISPY CHICKEN SALAD	15
<i>romaine, charve goat cheese, sundried cranberries, toasted walnuts, endive, tarragon vinaigrette</i>	
GRILLED SALMON COBB	20
<i>marinated beets, avocado, crumbled blue cheese, bacon, tomato, red onion, champagne herb vinaigrette substitute chicken 15. shrimp 20.</i>	

ENTREES

GRILLED ATLANTIC SALMON *	23
<i>braised French lentils, shaved fennel salad, sherry mustard vinaigrette</i>	
SESAME CRUSTED AHI TUNA *	24
<i>lobster mango forbidden black rice, sriracha baby green beans & ginger honey butter</i>	
PAN ROASTED SEA SCALLOPS	24
<i>toasted almond apricot basmati rice, roasted cauliflower, coconut carrot curry</i>	
RED THAI CURRY	19
<i>baby vegetables, glass noodles, crispy shallot herb salad</i>	
<i>add shrimp & sea scallops *</i>	25
THIN SPAGHETTI	22
<i>shrimp, crab calamari, sund-dried tomatoes, broccoli, white wine scampi sauce, parmesan breadcrumbs</i>	
RUBY QUINOA ROASTED BABY VEGETABLE BOWL	20
<i>grilled sweet potato, sliced avocado, fried chick peas</i>	
PRETZEL CRUSTED CHICKEN	20
<i>honey mustard glaze, charred sweet potatoes, baby carrots</i>	
GRILLED ANGUS RIB-EYE STEAK *	29
<i>portobello potato wedge, wilted spinach, balsamic blue cheese butter</i>	

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Executive Chef - Chris Scarpaci