

## TO BEGIN

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SOUPS OF THE SEASON // OF THE LAND GF 8 • OF THE SEA 11	
PICKLED BEETS GF // CIPOLLINI ONION - ALMOND VINAIGRETTE - SHAVED PECORINO - WATERCRESS	13
ARUGULA SALAD GF // GOAT CHEESE - BASIL VINAIGRETTE - MARINATED RED ONIONS - ROASTED TOMATO	11
BABY KALE GF // CRANBERRIES - PECANS - APPLE - TOASTED CUMIN VINAIGRETTE	12
SHRIMP SALAD // AHI AMARILO - COTIJA CHEESE - CORN CHIPS - SWEET POTATO	16
THREE CHEESE EMPANADA // FENNEL POLLEN - CALABREAN CHILI PEPPER - BLACK GARLIC AIOLI	11
POACHED MAINE MUSSELS // WILD SPRING ONION OIL - CHORIZO CHIPS - ALMONDS	14
FLASH FRIED CALAMARI // BUTTERMILK MARINATED - SUGAR KELP SLAW - CURRY PEANUT SAUCE	15

## MAIN PLATES

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GRILLED TUNA LOIN	33
OREGANO BATTERED FINGERLING POTATO ~ GREEN BEANS ~ OLIVES ~ TOMATO LEMON PAN SAUCE	
LOBSTER BUCATINI	36
STONEHEART FARM PASTA ~ BALSAMIC TARRAGON CREAM ~ MAINE LOBSTER ~ ENGLISH PEAS	
PAN ROASTED ATLANTIC COD	26
HOUSE MADE GNOCCHI ~ KALE ~ CITRUS CAPER POMADORO ~ EVE'S HERBS	
COAST TO COAST SEAFOOD SELECTION	MKT
DAILY MARKET SELECTION ~ SEASONAL PREPARATION	
ROASTED ALL NATURAL CHICKEN BREAST	25
PAN FRIED SPAETZLE ~ NORTH SPORE MUSHROOMS - RAMP PESTO	
BRAISED LAMB SHANK GF	29
ZAHTAR GLAZED ~ GARLIC HERB MASHED POTATO ~ SALT & VINEGAR GLAZED MAINE FIDDLEHEADS	
BUTCHERS BLOCK SELECTION	MKT
DAILY SELECTION ~ SEASONAL PREPARATION	
MUSHROOM MAC + CHEESE	16
NORTH SPORE MUSHROOMS ~ MANCHEGO ~ MASCARPONE ~ TRUFFLE	
ADD LAZY LOBSTER // 15	
SUBSTITUTE YOUR STARCH WITH LOBSTER GARLIC MASHED GF	9
SIDE OF LOBSTER GARLIC MASHED GF	15