

Dinner

Daily 5PM to 11PM

SMALL PLATES

Lamb Sliders **\$13**

Caramelized Onions, Gruyere, House Pickles, Chipotle Aioli

French Onion Soup **\$12**

Veal Stock, Gruyere, Crostini

Roasted Beets **\$11**

Whipped Goat Cheese, Shaved Pears, Pistachio Salsa Verde

Baby Spinach Salad **\$12**

Goat Cheese, Caramelized Apples, Spiced Pecans, Cider Vinaigrette

Caesar Salad **\$11**

Romaine, Black Pepper Croutons, Parmesan

Cheese & Charcuterie **\$16**

Daily Selection of Artisan Meats and Cheeses

Sweet Chili Calamari **\$13**

Shishito Peppers, Pickled Jalapenos, Sesame

Confit Chicken Wings **\$13**

Chili-Lime Glaze, Cilantro

PEI Mussels **\$13**

White Wine, Tomatoes, Chorizo, Grilled Bread

Kale & Eggplant Meatballs **\$9**

Red Pepper & Garlic Sauce, Basil-Almond Gremolata

Burrata **\$14**

Pomegranate, Pistachios, Charred Blood Orange

Gnocchi **\$12/20**

San Marzano Sauce, Ricotta, Prosciutto

ENTREES

Pan-Roasted Salmon **\$25**

Red Bliss Potatoes, Broccolini, Pancetta, Red Wine Gastrique

Bronzini **\$27**

Citrus, Thyme, Taggiasca Olive, Couscous, Romesco

Atlantic Cod **\$25**

Fregola, Capers, Golden Raisins, Buttered Leeks, Citrus

Crystal Valley Chicken **\$24**

Hen-of-the-Woods Mushrooms, Butternut Squash Puree, Pan Jus

Steak Frites **\$27**

Grilled Sirloin, Hand-Cut Fries, Shallot & Red Wine Demi

Crispy Duck Leg **\$23**

Parsnip Puree, Haricot Verts, Cherry Gastrique

Braised Lamb **\$21**

Crispy Polenta Cake, English Peas, Butter-Roasted Carrots & Turnips

Warm Quinoa Bowl **\$16**

Vadouvan-Roasted Delicata Squash, Kale, Dried Cranberries, Tahini

PIZZAS

Margherita **\$14**

San Marzano Sauce, Mozzarella, Basil Pistou

Wild Mushroom **\$15**

Crème Fraîche, Caramelized Onions, Gorgonzola

Pepperoni **\$15**

San Marzano Sauce, Mozzarella, Garlic

Duck Confit **\$15**

Hoisin, Sriracha, Red Pepper, Pickled Onion

SANDWICHES

Bar Burger **\$15**

Gruyere, Bacon Jam, Bibb Lettuce, Crispy Onion Strings, Black Pepper Aioli

Fried Chicken Sandwich **\$14**

Pickled Onions, Lettuce, Old Bay Aioli

White Bean Burger **\$14**

Cauliflower, Greek Yogurt, Lemon, Sweet Pickles

SIDES

Red Bliss Potatoes **\$5**

Crème Fraiche, Chives

Carrots & Turnips \$5
Butter-Roasted

Brussels Sprouts \$5
Thai Vinaigrette, Cilantro, Chili

Hand-Cut Fries \$5
Lawry's Seasoning, Malt Vinegar Aioli