

MENU

A P P E T I Z E R S

Simple Salad (v, gf, df) ... \$12 Little Leaf Lettuces, Cherry Tomatoes, Radish, Lemon Vinaigrette

Smoked Bluefish Pâté ... \$17 Cucumbers and Crostini

Local Daily Selection of Oysters* (gf) ... \$22 Half Dozen Oysters, Mignonette, Lemon Kabocha Soup (v, gf, df) ... \$17 Pumpkin Seeds, Cilantro, Curry

Cheese Board (v) ... \$18 Roasted Grapes, Honey, House-made Jam, Crackers

Roasted Apple Salad (v, gf) ... \$18 Arugula, Fennel, Goat Cheese, White Balsamic Vinaigrette

ENTRÉES

Risotto (v, gf) ...\$ 28 Butternut Squash, Parmesan, Sage add Shrimp +\$8

Pan Seared Arctic Char^{*} (gf, df) ... \$34 Roasted Sunchokes, Maple Mustard Glazed Brussels Sprouts

Pan Seared Halibut .. \$34 Wheat Berries, Celery Root Purée, Spinach, Grapes Roasted Chicken (gf) ... \$34 Pea Greens, Joyberry Farm Mushrooms, Jus

Long Island Duck Breast* (gf) ... \$48 Seasonal Vegetables, Honey

Braised Lamb Neck (df) ... \$38 Harissa Couscous, Zhug, Pomegranate Molasses Glazed Carrots

Hanger Steak* (gf) ... \$43 Chimichurri, Red Bliss Potatoes, Spring Onions

SIDES \$10

French Fries (v, df) Grits (v) Sautéed Greens (v, gf, df) Maple Mustard Glazed Brussels Sprouts

Menu is seasonal and subject to change.

The Roots of Our Success

We believe that products that are harvested locally, using sustainable methods, not only taste better, but are environmentally responsible and beneficial to our community as a whole. Here are some local partners who have helped to contribute to this menu:

Captain Marden's Seafood, Westwood, MA Carr's Ciderhouse, Hadley, MA Codman Community Farm, Lincoln, MA Joyberry Farm, Mason, NH The Grey Barn and Farm, Chilmark, MA Wilson Farm, Lexington, MA Wulf's Fish, Boston, MA Little Leaf Farms, Devens, MA

Allergy Legend: (v) vegetarian, gluten-free (gf), dairy-free (df) *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

