



Starters

Lunch

<u>Clams/Oysters</u> - on a half shell.....	15/28
<u>Minestrone</u> - vegetables, fresh tomato, white beans,(add lobster meat \$5.00).....	10/15
<u>Crab Cake Sliders</u> –caper remoulade, baby kale.....	15
<u>Prosecco Shrimp Cocktail</u> -jumbo shrimp poached in a prosecco , cocktail sauce.....	15
<u>Oysters Atlantica</u> - baked oysters topped with kale, saffron, thyme, shallots, cream.....	17
<u>Charcuterie Board</u> - prosciutto, soppressata, mortadella, house cured pickles, violet mustard.....	18
<u>Cheese Board</u> - a selection of artisan cheeses, compotes, and bread.....	16
<u>House made Meatballs</u> -whipped ricotta.....	11
<u>Wings</u> - buttermilk marinade, red hot sauce & bleu cheese.....	11

Salads

<u>Kale and Carrot Caesar</u> - kale, house made dressing, carrot crouton.....	10
<u>Greek Salad</u> - smoked feta, red onion, tomato, cucumber, red wine vinaigrette.....	10
<u>Quinoa Winter Salad</u> -butternut squash, kale, pumpkin seeds, dried cranberries, sherry vinaigrette.....	15
<u>Burrata and Beet Salad</u> -burrata, seasoned beets, balsamic beet reduction.....	13

~All salads can be topped with your selection of (salmon \$8, steak \$8, shrimp \$8, chicken \$6)~

Mains

<u>Clam Pizza</u> -fresh clams, garlic oil, parsley, parmesan.....	16
<u>Salmon</u> - charred sweet potato puree, celeriac & green apple remoulade.....	27
<u>Roasted Chicken Breast</u> -roasted vegetable faro, chicken au jus.....	21
<u>Turkey BLT</u> -turkey, lettuce, tomato, bacon, ranch & fries.....	15
<u>Short Rib Burger</u> -Brisket blend, Vermont cheddar& fries.....	17
<u>Linguini White Clam Sauce</u> - clams sautéed in garlic & EVOO.....	20

Dessert

<u>Pumpkin Spice Crème Brulee</u>	7
<u>House Made Churros Waffle</u> with Mexican coke chocolate sauce.....	8
<u>Apple Crostata</u> with vanilla ice cream, and candied ginger.....	8