

### STARTERS

#### **CRAB BISQUE**

lump crab popover, sherry, celery leaves 16

#### SPRING PEA SOUP

smoked ham, cornbread crumbs, lemon oil 15

## **DUCK CONFIT SPRING ROLLS**

hoisin dipping sauce 20

### CLASSIC CAESAR SALAD

garlic croutons, white anchovy, parmesan 16

#### **BABY ARUGULA**

strawberries, shaved fennel, almond, ricotta salata, sherry vinaigrette 16

#### **CRISPY JUMBO WINGS**

buffalo sauce, blue cheese, celery 20

#### **CALAMARI FRITTE**

pomodoro, basil, banana peppers, herbs, lemon 22

## HOUSE MADE PRETZEL STICKS

beer cheese, grain mustard 15

#### TRUFFLE FRIES

white truffle oil, parmesan, green goddess dipping sauce 14

### STEAMED P.E.I MUSSELS

garlic, white wine, herbs, lemon, grilled baguette 20

### RAW & CHILLED

SHRIMP COCKTAIL

lemon, cocktail sauce 20

\*EAST COAST OYSTERS 6/12

cucumber-ginger mignonette, cocktail sauce 22/40

\*LITTLENECK CLAMS 6/12

cocktail sauce 15/28

# ENTRÉES

# FREE RANGE CHICKEN BREAST

fingerling potatoes, oyster mushroom, broccolini, natural jus 28

#### BEER BATTERED FISH AND CHIPS

atlantic cod, fries, remoulade 26

# \*HONEY DIJON SALMON

wild rice, asparagus, lemon oil 35

## **CRISPY CHICKEN SANDWICH**

bacon aioli, pickles, fries 24

### \*TAVERN BURGER

brisket blend, choice of cheese, fries 26

## PESTO AND ARTICHOKE ZUCCHINI NOODLES

heirloom tomatoes, olives, pecorino, grilled artichoke, crushed pistachios 25

# SMOKED SHORT RIB MAC AND CHEESE

3 cheese blend, scallion 26

# PAN SEARED SEA SCALLOPS

roasted tomato risotto, spring peas, bacon 36

# COUNTRY FRIED BONLESS PORK CHOPS

crushed red bliss potatoes, green beans, caramelized onion sausage gravy 29

### \*GRILLED SKIRT STEAK

fingerling potato, asparagus, au poivre 38

<sup>\*</sup> This menu item is cooked to order or is served raw. Fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.