

APPETIZERS

- MEZZE PLATE** hummus, baba ghanoush, muhammara, feta, olives, grilled pita, *contains walnuts* 15
***MBH TUNA TARTARE** sashimi grade tuna, english cucumbers, avocado, sriracha aioli, kettle chips 18
ARTISINAL CHARCUTERIE BOARD meat & local cheeses, dried fruits, marcona almonds, mustard, crostini 25
CRAB CAKE lump crab, mayonnaise, dijon, celery, red peppers, panko, old bay, celery root slaw, remoulade, kettle chips 16
***SCALLOP & SHRIMP CEVICHE** lime, red onion, jalapeno, cilantro, kettle chips 18

RAW BAR

served with champagne mignonette, cocktail sauce, lemon, tabasco

- CHILLED JUMBO SHRIMP** 4 ea
***OYSTERS**, rotating selection 4 ea
***CONNECTICUT LITTLENECK CLAMS** 3 ea

SOUP

- NEW ENGLAND CLAM CHOWDER** cup 7 bowl 9
SOUP DU JOUR cup 5 bowl 7

SALADS

- CLASSIC CAESAR** romaine, garlic croutons, shaved parmesan, caesar dressing 10
CAPRESE SALAD fresh mozzarella, vine-ripened tomatoes, basil, aged balsamic glaze, EVOO 15
WILD ARUGULA SALAD grape tomato, watermelon radish, parmesan, sherry vinaigrette 13
COBB SALAD egg, bacon, red onion, avocado, tomatoes, vermont cheddar, spring mix, bleu cheese dressing 15
To any salad, add grilled chicken breast \$8, shrimp \$12, or salmon \$14

LAND AND SEA

***PRIME 14 oz. NY STRIP** 45
cipollini bordelaise, asparagus, fines herbs fingerling potatoes

CARIBBEAN JERK PORK TENDERLOIN 30

Steamed wild rice, heirloom baby carrots, mango chutney

SLOW BRAISED SHORT RIBS 32

cabernet demi-glace, roasted garlic mashed potato, asparagus

CIOPPINO 34

mussels, clams, cod, shrimp, tomato fennel broth, garlic crostini

***HERB GRILLED SALMON** 28

charred corn salsa, french beans, roasted garlic mashed potato, crème fraiche

NEW ENGLAND ROASTED COD 28

seasoned breadcrumbs, jasmine rice, julienne vegetables, white wine, lemon, butter

FARMSTAND

- LAOS FRIED RICE** peas, carrots, mushrooms, scallions, peppers, corn, egg, sesame oil, sweet chili sauce 23
FARMSTAND LINGUINE sauté of spring vegetables, fresh herbs, white wine, garlic, capers, grana padano 22
To any of the above, add chicken \$8, shrimp \$12, salmon \$14, or lobster tail \$18

HAND-HELDS

- HOT LOBSTER ROLL** 6 oz butter poached, lemons, coleslaw 32
***BLACKENED SALMON SANDWICH** lemon basil aioli, romaine, tomato, brioche roll 18
WALDORF CHICKEN SALAD CROISSANT walnuts, grapes, apples, tarragon aioli, tomato, arugula 17
***CLASSIC BURGER** angus beef, cabot cheddar, pickled red onion, tomato, romaine, secret sauce, brioche roll 18
substitute Beyond Burger 3

PRIX FIXE

Three courses for \$25

WINE SPECIAL: JLOHR CABERNET SAUVIGNON \$7

APPETIZER

select one

SOUP DU JOUR, made fresh daily

- CLASSIC CAESAR**, romaine heart, house-made croutons, shaved grana padano
GARDEN GREENS, cherry tomatoes, radishes, cucumbers, sherry vinaigrette

ENTREE

select one

BAKED STUFFED SOLE

seafood stuffing, beurre blanc, basmati rice, heirloom baby carrots

SHORT RIB TACOS

corn tortillas, mexican rice, pinto beans, pico de gallo & salsa verde

VEGETABLE PESTO LASAGNE

roasted vegetables, basil pesto bechamel sauce

SKILLET TREAT

warm triple chocolate chip brownie, vanilla ice cream