



# autumn 2021

## small plates

<b>burrata</b> butternut puree / toasted pumpkin seeds / chive oil/ apple-greek olive oil	<b>GF/V</b>	<b>15</b>
<b>meatballs</b> house ground beef+veal / tomato / toasted fresh mozzarella	<b>GF</b>	<b>13</b>
<b>crispy shrimp</b> sriracha / lemon garlic aioli / cilantro		<b>17</b>
<b>octopus</b> "under the broiler" / pickled peppers / sunflower hummus / arugula	<b>GF</b>	<b>13</b>
<b>tuna tower</b> yellowfin / sesame / avocado / habanero aioli / chives / wonton chips		<b>MKT</b>
<b>brussels</b> bacon-cocoa..now famous	<b>GF</b>	<b>15</b>
<b>dumplings</b> spicy pork / sweet hoisin		<b>11</b>
<b>SPICY cauliflower</b> hot love/ shaved celery/ wasabi-gorgonzola whipped cream	<b>v/GF</b>	<b>14</b>

## salad

<b>beet carpaccio</b> goat cheese / lemon / baby greens / sunflower	<b>v/GF</b>	<b>13</b>
<b>original caesar</b> romaine / arugula / parmesan wafer / our authentic dressing		<b>13</b>
<b>harvest</b> root vegetables / baby greens / toasted pumpkin seeds / maple cider vinaigrette	<b>v/GF</b>	<b>15</b>

## fresh pasta

<b>pappardelle</b> BIANCO spicy sausage / tomato cream / hot oil / torn basil		<b>28</b>
<b>gnocchi</b> little potato pillows / tomato / butter/ parmesan	<b>v</b>	<b>27</b>
<b>fettuccine</b> butternut-sage-romano-toasted pumpkin seeds	<b>v</b>	<b>29</b>

## entrees

<b>acorn squash</b> shrimp / lemon-thyme focaccia crumbs / roasted pepper cream		<b>34</b>
<b>swordfish</b> root vegetable hash / marsala / spinach		<b>36</b>
<b>lamb chops</b> blue cheese scalloped potato / bordelaise	<b>GF</b>	<b>38</b>
<b>steakhouse</b> chefs cut + preparation		<b>MKT</b>
<b>haddock</b> lemon poached/ focaccia crumbs / whipped potato / arugula		<b>31</b>
<b>chicken milanese</b> young greens / lemon / burrata / balsamic glaze		<b>32</b>
<b>dayboat</b> chef's rendition of a local fish		<b>MKT</b>
<b>eggplant</b> thin sheets layered with pomodoro + pecorino béchamel	<b>v</b>	<b>32</b>
<b>duck</b> garlic rice noodles / autumn veg / green onion / five spice brown butter	<b>GF</b>	<b>31</b>

## sweets

<b>chef's whim</b>		<b>MKT</b>
<b>pumpkin creme brûlée</b>	<b>v/GF</b>	<b>9</b>
<b>chocolate cheesecake</b>	<b>v</b>	<b>8</b>
<b>authentic apple crisp with vanilla gelato</b>	<b>V/GF</b>	<b>10</b>

PLEASE INFORM US OF ANY FOOD ALLERGY. THERE ARE NO NUTS OR NUT OILS OF ANY KIND USED IN ANY OF OUR COOKING.

menu and hours subject to change