



# our fifteenth fall

## first

<b>spaghetti squash "aglio e olio"</b> olive oil + garlic + parmesan +toasted pumpkin seeds	<b>gf</b>	<b>16</b>
<b>bacon-cocoa brussels</b> like no other.		<b>17</b>
<b>burrata</b> tomato broth+basil+grilled flatbread		<b>16</b>
<b>tuna tower</b> yellowfin tar tar+avocado+hot love aioli+rocket+crispy wonton chips		<b>21</b>
<b>butternut arancini</b> honey-truffle+romano crispy rice balls		<b>14</b>
<b>meatballs</b> house ground prime beef + tomato + fresh mozzarella	<b>gf</b>	<b>15</b>
<b>crispy shrimp</b> sriracha + lemon garlic aioli + cilantro		<b>19</b>
<b>grilled octopus</b> baby greens +pickled pepper puree + hummus	<b>gf</b>	<b>18</b>
<b>dumplings</b> hand made + spicy pork + sweet hoisin		<b>12</b>

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## salad

<b>harvest chopped</b> lots of veggies+toasted garlic+maine kelp green goddess dressing	<b>gf</b>	<b>18</b>
<b>candy stripe beets "carpaccio"</b> goat cheese +lemon +local greens+pumpkin+sunflower	<b>gf</b>	<b>17</b>
<b>authentic caesar</b> romaine + arugula + parmesan wafer + our dressing		<b>14</b>

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## pasta and rice

<b>shrimp "a la vodka"</b> tomato + romano cream + fresh chef's whim pasta		<b>32</b>
<b>pappardelle</b> BIANCO spicy sausage + tomato cream + hot oil+torn basil		<b>29</b>
<b>farmers risotto</b> lots of vegetables +parmesan + pinot grigio+lemon	<b>gf</b>	<b>28</b>
<b>legendary gnocchi</b> hand crafted potato pillows + tomato-romano-parmesan-basil		<b>27</b>

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## larger plates

<b>pressed chicken</b> boneless half chicken + whipped potato +roasted brussels +sherry jus	<b>gf</b>	<b>38</b>
<b>lamb chops</b> roasted root vegetables+bordelaise	<b>gf</b>	<b>42</b>
<b>tuna</b> everything crusted <b>rare</b> + butternut arancini+kale+ponzu beurre blanc		<b>41</b>
<b>veal au poivre</b> thin scallopini + shitake+ cauliflower+brandy-cream-peppercorn	<b>gf</b>	<b>39</b>
<b>duck</b> garlic noodles+lots of vegetables+hoisin	<b>gf</b>	<b>38</b>
<b>steakhouse</b> chefs cut + preparation		<b>MKT</b>
<b>haddock</b> pan roasted + focaccia crumbs + whipped russets + arugula +lemon beurre blanc		<b>37</b>
<b>dayboat</b> chef's rendition of a local fish		<b>MKT</b>
<b>chicken milanese</b> local greens + arugula + burrata + lemon-balsamic glaze		<b>36</b>
<b>eggplant</b> thin sheets layered with pomodoro + pecorino béchamel		<b>35</b>

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## sweets

<b>chocolate souffle</b> vanilla gelato + salted caramel	<b>gf</b>	<b>14</b>
<b>apple granola "crisp"</b> local sauteed apples+cocoa granola+raisins+allspice whipped cream	<b>gf</b>	<b>13</b>
<b>vanilla creme brûlée</b>	<b>gf</b>	<b>12</b>
<b>pumpkin cheesecake</b> graham crust+white chocolate		<b>14</b>

\*PLEASE INFORM US OF ANY FOOD ALLERGIES\* \* THERE ARE NO NUTS OR NUT OILS OF ANY KIND USED IN ANY OF OUR COOKING\*

**CHEF+OWNER GREGG BRACKMAN**

**SOUS CHEF RICARDO SILVA**