



our 18th anniversary

smaller plates

spicy tuna tower	yellowfin tar tar+avocado+habanero aioli+napa+crispy wonton chips	*gf	21
spinach arancini	honey-truffle+romano crispy rice balls		14
super lump crab cake	baby greens+lemon-shallot aioli		24
meatballs	house ground prime beef + tomato + fresh mozzarella	gf	15
crispy shrimp	sriracha + lemon garlic aioli + cilantro		22
hand made dumplings	spicy pork+napa cabbage + hoisin		15
bacon-cocoa brussels	like no other.	gf	19
candy stripe beets "carpaccio"	warm goat cheese +lemon + little greens+pepitas	gf	17
original caesar	romaine + arugula + parmesan wafer + our dressing	*gf	14

fresh pasta +noodles

shrimp limoncello	fresh pasta+toasted garlic+bok choy+parmesan		38
pappardelle	Bianco spicy sausage + tomato cream + hot oil+ basil		32
gnocchi	pillows of love+tomato +romano+basil		28
rice noodles	lots of veggies+cilantro+garlic+hoisin	gf	29

CHEF GREGG'S **GLUTEN FREE GNOCCHI** NOW AVAILABLE!

HAPPY TO PREPARE YOUR OLD FAVORITES ..if we have the ingredients and the time.

larger plates

duck and noodles	pan roasted breast +asian vegetables+rice noodles+spiced hoisin	gf	42
seared sushi tuna	everything crust + arancini + baby bok choy+lemon-soy beurre blanc		45
lamb "frites"	tender chops +hand cut fries + rosemary+ bordelaise	gf	43
steakhouse special	chef's whim		MKT
haddock	pan roasted + focaccia crumbs + whipped russets + arugula +lemon beurre blanc		36
dayboat	chef's rendition of a local fish		MKT
chicken milanese	burrata +tomato +arugula+lemon+fig balsamic+pecorino		36
eggplant	thin sheets layered with pomodoro + parmesan béchamel		33

sweets

chocolate souffle	vanilla gelato + salted caramel	gf	16
lemon brioche pudding	whipped cream+lemon curd		15
vanilla bean creme brûlée		gf	12
affogato	Vanilla gelato + espresso	gf	15

* THERE ARE NO NUTS, NUT OILS USED IN ANY OF OUR COOKING* *we only use extra virgin olive oil and soybean oil*

PLEASE INFORM US OF ANY FOOD ALLERGIES *gf =can be prepared gluten free

GREGG BRACKMAN CHEF AND OWNER