

Salads and Soup

HOUSE GREEN SALAD

chèvre, roasted pecans and grape tomatoes on mixed greens tossed in house dressing 10 gf

SUMMER SALAD

shredded carrots and beets in citrus & harissa dressing, avocado, baby spinach, pickled red onion and lemony cashew cream 15 gf

Shares

P.E.I. MUSSELS with shallot white wine sauce, an herb aioli and warm crostini 15

GRILLED SOURDOUGH TOASTS w/ Lorraine's organic backyard tomatoes, whipped herbed ricotta & balsamic glaze 14

HOUSE MADE HUMMUS with grilled pita, harissa, organic olive oil and microgreens 14

Entrees

PAN SEARED COD

on mashed potatoes, and haricot vert salad with oven roasted tomatoes & pickled red onions, toasted almonds and green goddess dressing 30 gf

UNAGI GLAZED SEA SCALLOPS

carrot puree with toasted sesame, snap peas, tangy miso mayo and pickled radishes 32 gf

BEEF TENDERLOIN BROCHETTE

grilled asparagus, cilantro lime sauce, pico de gallo & mashed potatoes 29 gf

RED THAI CURRY CHICKEN KEBABS

tender vegetables simmered in coconut lime sauce and jasmine rice 26 gf

Sides

mashed potatoes 7 rice 7
sauteed haricot vert 7
roasted spinach 7

WATERMELON AND FETA SALAD

yellow tomatoes, cucumber, kalamata olives, pepperonccini, & arugula in white balsamic 13 gf

OCTOPUS SALAD thinly sliced with chimichurri, fresh corn salsa, pickled peppers, & leche de tigre hot sauce 19 gf

FISH MARKET CLAM CHOWDER with chives, crackers and crispy bacon cup 6/bowl 8

CRISPY FISH TACOS

fried cod on corn tortillas, salsa fresca, avocado, shaved green cabbage, and a piquant white sauce 15
make the fish pan seared add 2 gf

WILD SHRIMP TACOS

mango salsa, beer battered avocado and creamy jalapeno sauce in corn tortillas 18

FAROE ISLAND SALMON SKEWERS

spicy Asian slaw with ginger-peanut dressing, scallion rice, fresh herbs and siracha mayo 29 gf

LAMB BURGER

packed with herbs on a bun with tomato, grilled eggplant, our tzatziki sauce and a side Greek salad 23

NONNA'S SIRLOIN MEATBALLS

linguini fini, our homemade organic tomato sauce & pecorino romano cheese 26

MAPLE ROASTED BUTTERNUT SQUASH

with goat cheese and caramelized onion, on red quinoa & wilted greens, spiced pepitas and balsamic reduction 25 gf

INDONESIAN GADO GADO SALAD

with raw spinach, pickled daikon and carrots, red cabbage, crispy organic tofu, hard boiled egg and steamed rice with housemade peanut sauce 24

mixed greens tossed in house vinaigrette 6
sauteed broccoli rabe with garlic (when available) 8
grilled asparagus 8

Consuming raw or undercooked food may increase risk of foodborne illness. Please advise server before placing your order if anyone in your party has a food allergy. We are unable to offer substitutions with the exception of roasted spinach for rice or mashed potatoes. There will be an additional \$2 charge for splitting entrees. A 20% gratuity will be added for parties of 6 or more. Thanks!

gf =gluten free