

Dinner

Salads and Soup

HOUSE GREEN SALAD

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

ROASTED BEET SALAD

with avocado, goat cheese, dried cherries, and toasted walnuts in shallot balsamic dressing 15 gf

Shares

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

WILD SHRIMP TACOS

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

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

FAROE ISLAND SALMON SKEWERS

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

FRENCH LENTIL SALAD

green lentils, raisins, red bell pepper and carrots in a maple balsamic vinaigrette on greens with walnuts and sheep's milk feta cheese crostini 13

SOUP OF THE DAY

cup/bowl 5/7

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

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

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