

STARTERS

TARTAR DUET

Grass Fed Beef & Vegetables Du Jour 14

BURRATA

Local Fresh Cheese, Hand Picked Tomatoes, Basil Vinaigrette 13

SUMMER MEADOW SALAD

Rainbow Lettuces, Summer Vegetables, Sherry Vinaigrette 9

DI TERRA

Heirloom Tomatoes, Roasted Beets, Lemon Cucumber,
Pickled Apple, Greek Basil Vinaigrette 12

RHODE ISLAND CRUDO

Beet Granita, Pickled Shallots, Lime, Shiso Vinaigrette 12

GARDEN

SUMMER HARVEST

Chef's Selection of the Freshest Seasonal, Local Vegetables 18

TAGLIERINI FUNGHI TRIFOLATI

Mixed Fresh Mushrooms, Garlic, Herbs, Shallots, Crème Fraîche 22

RED BROOK FARM RISOTTO

Chef's Farm Summer Vegetable and Herb Selection 25

SEA

SHRIMP BARCELONA

Sautéed Wild Shrimp, White Wine, Garlic, Peperoncini, Black Rice 26

SCALLOP MATTAPOISETT

Spiced Oil, Sweet Corn, Snap Pea, Blue Gnocchi, Lobster Hollandaise 28

LOCALLY CAUGHT FISH

Seasonal Preparation, Market Price

LAND

BERKSHIRE PORK

Grilled Loin Medallions, Mustard Sauce,
Blue and White Potato Puree, Petite Vegetables 26

CHICKEN DORRANCE

Oven Roasted Chicken Breast with Rosemary, Sage & Garlic,
Summer Harvest Vegetables, Lemon Risotto 26

SIRLOIN TAGLIATA

Seared, Sliced Grass-fed Beef, Herb Fleur de Sel, Parmesan,
Creamed Corn Johnny Cake, Chimichurri Sauce 30

LAMB OSSO BUCO

Red Wine Braised Lamb, Muscovado Glazed Vegetables,
White & Yellow Polenta 30