



## **3 COURSE DINNER \$25.15**

### **FIRST COURSE**

**(CHOICE OF ONE)**

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**CUP OF N.E. CLAM CHOWDER  
OR DAILY SOUP**

**ARTISAN GREENS**  
CHAMPAGNE VINAIGRETTE, RED ONION,  
OLIVE TAPENADE

**BRANDADE**  
CRISPY SALT COD FRITTERS,  
SPICY ROMESCO SAUCE

**BEET SALAD**  
ARUGULA, PEAR-WALNUT VINAIGRETTE,  
GOAT'S MILK FETA

**TAMALE**  
NEW MEXICO CHILI BRAISED  
PORK SHOULDER,  
TOMATO, CILANTRO

**"FRESH START"**  
DAILY INSPIRED FIRST COURSE OFFERING

### **MAIN COURSE**

**(CHOICE OF ONE)**

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**LINGUINI & CLAMS**  
NATIVE LITTLE NECK CLAMS, FRESH HERBS, GARLIC,  
WHITE WINE, BUTTER

**RIGATONI BOLOGNESE**  
CLASSIC BEEF, VEAL & PORK RAGU, FRESH RIGATONI

**LAMB PAPPARDELLE**  
CINNAMON BRAISED LAMB RAGU, GARLIC OLIVES, SERRANO CHILI, FINISHED WITH MINT & BASIL

**NORTH ATLANTIC SALMON**  
BLACK BARLEY, BRAISED FENNEL, SAFFRON- ORANGE BROTH, GINGER SCENTED CARROT

**MONKFISH**  
SHITAKE, KOMBU, WHITE SOY AND MISO BROTH, BABY BOK CHOY, RED RICE

**MUSHROOM RISOTTO**  
CONFIT CHICKEN LEG AND TRUFFLE EMULSION

**SUNSET FARM BACON BURGER**  
1/2 GROUND BEEF, 1/2 GROUND BACON, CRISPY ONION, ARUGULA, CHEDDAR, SUNNYSIDE UP FARM EGG

**LOBSTER ROLL**  
FRESH HERBS, CITRUS AIOLI AND GREENS, HOUSE FRIES

**"DAILY CATCH"**  
MARKET INSPIRED PREPARATION OF LOCAL SEAFOOD

**DESSERT- CHEF'S SELECTION**



