



Dinner

All of our produce, meats, poultry, and seafood are local, sustainable, hormone & antibiotic free, and humanely raised.

SHARED PLATES & APPS

CHEDDAR & CHIVE MINI BISCUITS 6
Roasted pear honey almond butter | house preserves

GRILLED & SMOKED LOCAL ARTICHOKE 13
Clarified butter | smoked bourbon salt | caper aioli

WILD MEATBALLS 14
Blend of wild boar, lamb & bison | spicy marinara shaved pecorino | toast points

ASIAN SPARE RIBS 14
House BBQ | Asian sesame slaw

AHI TARTARE NACHOS 15
Wonton crisps | edamame puree | avo | Sriracha aioli pickled fresnos | pico | sesame vin

SHORT RIB FRIES 15
White cheddar sauce | crispy leeks | bacon pickled fresnos

BAKED BRIE 14
Pistachio | cherry chutney | balsamic | baguette | apple

ALL NATURAL TRIPLE FRIED CHICKEN WINGS 15
Five-spice rub | chipotle pineapple sauce

MUSSELS AND CLAMS 16
Chorizo | fennel | saffron white wine sauce Sadie Rose bread

KOREAN STREET TACOS 15
Duck confit | tiger sauce | house kimchi | avocado queso fresco | hand made tortilla

MEDITERRANEAN HUMMUS 13 (VEGAN)
Roasted red pepper hummus | pita chips pickled seasonal veg

BLUE POINT OYSTERS ROCKEFELLER (4) 13
Sautéed Baby kale | fennel | garlic cream sauce Parma reggiano | breadcrumbs

WILD BOAR & MEATBALL FLATBREAD 16
Spinach | marinara | melted mozzarella pickled jalapeño

THE MARGHERITA FLATBREAD 14
Tomato | basil | smoked mozzarella | Italian herbed oil

GORGONZOLA & FIG FLATBREAD 15
Gala apples | caramelized onion | arugula balsamic glaze

SALADS

ADD: CHICKEN OR VEGAN GARDEIN CHICK'N 4.50
STEAK, SHRIMP OR AHI 6

TRI BEET SALAD W/ MISSION FIGS 12
House ricotta | field greens | heirloom tomato black garlic puree | fig balsamic

THE SOUTHERN WEDGE 12
Buttermilk fried chicken nuggets | baby iceberg jalapeño bacon bits | blue cheese vinaigrette cherry tomato

GLUTEN INTOLERANT? ASK SERVER FOR OPTIONS
CONSUMING RAW OR UNDERCOOKED MEATS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SANDWICHES & SUCH

GLUTEN FREE BUN +3

BOB'S BURGER 15
Grass fed Angus | caramelized onion | white cheddar house sauce | fries

BUTCHERS BURGER 16
Blend of bison, wild boar & grass fed Angus | bacon jam crispy shallot | cheddar | fries

FRIED CHICKEN SANDWICH 15
LTO | Sriracha-ranch | jalapeño bacon | toasted brioche | fries (vegan option available w/ gardein chick'n, veganaise and avo)

FOUR GRILLED CHEESE SANDWICH W/ TOMATO BISQUE 13
Brie | white cheddar | smoked cheddar | Swiss house sauce | brioche

THE VEGAN BURGER 15
"Beyond" meatless patty | LTO | pickels | veganaise harissa ketchup | kaiser roll | fries

ENTRÉES

VEGAN LASAGNA BOLOGNESE 16
Harissa marinara | handmade vegan pasta | cashew "ricotta" plant based "mozzarella" | beyond meatless crumble garlic sourdough

SAFFRON LINGUINI WITH SPICED SHRIMP 16
Handmade pasta | vodka sauce | parma reggiano | pepperade

OVEN ROASTED WILD SALMON 18
Romesco | sweet corn succotash | arugula fennel salad

CLASSIC TRUFFLE LOBSTER MAC 19
Truffle beer cheese | knuckle and claw Maine lobster meat herbed panko

THAI SPICY NOODLE 14 (VEGAN)
ADD: CHICKEN OR VEGAN GARDEIN CHICK'N 4.50
STEAK, SHRIMP OR AHI 6
Asian veg | garlic chili | basil | cilantro | vegan lo mein | sprouts hoisin | peanuts

BONE IN SOUS VIDE SHORT RIB 22
Garlic mash | miso Brussels sprouts | Bulgogi demi

AL PASTOR NATURAL PORK CHOP 18
Elote loco | apple arugula salad | herb butter

AUSTRALIAN WAGU NY STRIP 28
Yukon mash | sautéed broccolini | herb butter

ADD ON'S & SIDES

KENNEBEC STREET FRIES 4
TRUFFLE PARMESAN FRIES 6
CUP OF TOMATO BISQUE 4, BOWL 6
SEASONAL VEG 6
VEGAN GARDEIN CHICK'N 4.50

DESSERTS

BELGIUM CHOCOLATE POT DE CRÈME 6
Belgium chocolate mousse | graham cracker crumble | vanilla whip

COFFEE & DOUGHNUTS 8
Brioche dough | tuille | espresso gelato | vanilla whip

NEW YORK BAKED CHEESECAKE 6
Graham cracker crust | fresh fruit | caramel sauce | vanilla whip