

SPRING 2020

SMALL PLATES

PRETZEL BITES ❖❖ \$10

DEEP FRIED PRETZEL BALLS  
FOUNDER'S BREAKFAST STOUT BEER DIPPING CHEESE

BACON MAC AND CHEESE ❖❖ \$12

MACARONI PASTA TOSSED IN HOUSE-MADE FOUR CHEESE MORNAV  
BENTON'S SMOKED BACON, TOPPED WITH A PARMESAN CRUST

BLACKENED CAULIFLOWER \$13

ROASTED THEN BLACKENED AND CHARRED UNDER AN OPEN FLAME

CHARRED OCTOPUS SALAD \$14

DELICATELY POACHED BABY OCTOPUS MARINATED IN A SPICY CHILI CITRUS DRESSING  
THEN CHARRED TO PERFECTION BEFORE SERVING

YELLOWTAIL CRUDO ♦ \$16

SLICES OF RAW YELLOWTAIL SERVED WITH SLICED AVOCADO, GRAPEFRUIT SUPRÊMES, CITRUS VINAIGRETTE  
CILANTRO GINGER PURÉE, DRIZZLED WITH A SWEET SOY GLAZE AND A SPRINKLING OF DRIED NORI

ESCARGOT ❖❖ \$16

SAUTÉED WITH GARLIC, WHITE WINE, BUTTER, CARROTS, ONIONS AND CELERY  
SERVED IN A PUFF PASTRY SHELL

NOT-SO-SMALL PLATES

P.E.I. MUSSELS ❖❖♦ \$14

PRINCE EDWARD ISLAND MUSSELS SAUTÉED IN A YELLOW CURRY COCONUT BROTH  
WITH SHALLOTS, BABY HEIRLOOM TOMATOES, AND CILANTRO

FRIED CALAMARI ❖❖

SMALL PLATE \$14      LARGE PLATE \$24

RINGS AND TENTACLES LIGHTLY DREDGED IN SEASONED FLOUR  
TOSSED WITH KALAMATA OLIVES AND PEPPERONCINI  
SERVED WITH A WARM CHARRED TOMATO SAUCE

BLACK TRUFFLE MUSHROOM CAVATAPPI ❖❖ \$16

CAVATAPPI PASTA AND A MEDLEY OF LOCALLY GROWN MUSHROOMS  
TOSSED IN A TRUFFLE ALFREDO SAUCE, TOPPED WITH SHAVED PARMESAN & BLACK TRUFFLE

BLACK EYED HUMMUS \$16

BLACK EYED PEAS, TAHINI AND ROASTED GARLIC BLENDED WITH OLIVE OIL  
TOPPED WITH ROASTED TOMATO AND CAULIFLOWER SAUCE  
PER ADDITIONAL SERVING OF CHIPS +\$1

LOBSTER MAC AND CHEESE ❖❖♦ \$20

HALF OF A PETITE MAINE LOBSTER  
DICED AND TOSSED IN A FOUR-CHEESE LOBSTER MORNAV SAUCE WITH MACARONI PASTA  
TOPPED WITH PARMESAN CHEESE

---

❖ DAIRY   ♦ GLUTEN   ♦ RAW/UNDERCOOKED   ♦ SHELLFISH

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
GROUPS OF 6 OR MORE MAY HAVE 20% GRATUITY ADDED TO THE BILL AUTOMATICALLY