

SMALL PLATES

DEVILED EGGS ❖ \$8

4 DEVILED EGGS SERVED WITH A SLICE OF BACON AND SERRANO PEPPER

BACON MAC AND CHEESE ❖❖ \$10

MACARONI PASTA, HOUSE-MADE FOUR CHEESE MORNAV SAUCE,
BENTON'S SMOKED BACON, TOPPED WITH PANKO BREADCRUMBS

LOCAL SUMMER SQUASH AND ZUCCHINI ❖ \$11

SAUTÉED GARLIC AND SHALLOTS TOSSED IN ARUGULA PESTO

ROASTED MUSHROOMS ❖ \$12

MEDLEY OF FORAGED WILD MUSHROOMS
ROASTED WITH SHALLOTS, GREEN ONIONS, GARLIC AND BUTTER

STUFFED OYSTERS ❖❖❖ \$14

FRESH NEW ENGLAND OYSTERS BAKED WITH A LAYER OF CHARRED TOMATO SAUCE
PARMESAN CHEESE TOPPED WITH ARUGULA PESTO

NOT-SO-SMALL PLATES

P.E.I. MUSSELS ❖❖❖ \$14

SAUTÉED IN WHITE WINE, GARLIC, SHALLOTS, CHARRED TOMATO AND BUTTER

CHARCUTERIE BOARD ❖ \$15

CHEF'S SELECTION OF CURED MEATS AND CHEESES
PLATED WITH VARIOUS ACCOUTREMENTS

FRIED CALAMARI ❖❖❖ \$16

HOUSE SEASONED WITH FRIED NC BASIL
SERVED WITH CHARRED HEIRLOOM TOMATO SAUCE

STEAK TARTARE ❖❖ \$18

HAND-CHOPPED BEEF TENDERLOIN
WITH CAPERS, DIJON MUSTARD, SERRANO CHILIS,
SHAVED PARMESAN AND A SINGLE FRESH ORGANIC FREE-RANGE EGG YOLK

LOBSTER MAC AND CHEESE ❖❖❖ \$20

HALF OF A PETITE MAINE LOBSTER. DICED AND TOSSED IN A LOBSTER MORNAV SAUCE
TOPPED WITH PARMESAN CHEESE

VEG OF THE DAY MARKET PRICE

ASK YOUR SERVER FOR DETAILS
