

SMALL PLATES

PRETZEL BITES ❖◇

DEEP FRIED PRETZEL BITES
TOSSED IN TRUFFLE OIL AND
SERVED WITH FOUNDER'S
BREAKFAST BEER CHEESE
\$10

BACON "MAC" & CHEESE ❖◇

HOUSE-MADE FOUR CHEESE
MORNAY, BENTON'S SMOKED
BACON, TOPPED WITH A
PARMESAN CRUST
\$12

BLACKENED CAULIFLOWER

FRESH CAULIFLOWER TOSSED
IN OUR HOUSE BLACKENING
SPICE ROASTED THEN CHARRED
UNDER FLAME
\$13

RATATOUILLE

SUMMER SQUASH, ZUCCHINI,
PEPPERS, ONIONS SERVED IN A
TOMATO SAUCE BAKED AND
TOPPED IN A PARMESAN CRUST
\$14

CHARRED OCTOPUS SLATE

DELICATELY POACHED BABY
OCTOPUS MARINATED IN A
SPICY CHILI CITRUS DRESSING
THEN CHARRED TO PERFECTION
BEFORE SERVING
\$16

YELLOWTAIL POKE ◆◆

DICED RAW YELLOWTAIL,
AVOCADO, GRAPEFRUIT,
CILANTRO GINGER VINAIGRETTE
WITH SHRIMP CHIPS
\$17

ESCARGOT IN A BASKET ❖◇

FRENCH SNAILS SAUTÉED IN A FLAVORFUL SAUCE OF GARLIC, WHITE WINE
BUTTER, CARROTS, ONIONS, AND CELERY
AND SERVED IN A PUFF PASTRY SHELL
\$18

NOT-SO-SMALL PLATES

BLACK EYED HUMMUS \$14

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

P.E.I. MUSSELS ❖◇◆ \$15

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

FRIED CALAMARI ❖◇ SMALL \$16 LARGE \$24

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

BLACK TRUFFLE MUSHROOM CAVATAPPI ❖◇ \$18

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

LOBSTER MAC AND CHEESE ❖◇◆ \$22

PICES OF LOBSTER POACHED IN A
FOUR-CHEESE MORNAY SAUCE WITH CAVATAPPI
TOPPED WITH A PARMESAN CHEESE CRUST

❖ DAIRY ◇ GLUTEN ◆ RAW/UNDERCOOKED C 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