

**APPETIZER**

Field Salad with Roasted Beets and Goat Cheese	9
Lobster Bisque	11
Polenta with Flageolet and Chorizo	
Pork Belly with Apple and Blood Orange	
Steak Tartar	

**ENTRÉE**

Beef Tenderloin with Blue Cheese and Turnip Kraut	13
Penne with Pork Ragu	
Duck Confit with Roast Sunchokes	
Skate with Thai Curry	
Cod with Lentils	

**OUR MENU IS OFFERED AS A \$16.00 2 COURSE (entrée and dessert),  
\$25.00 3 COURSE PRIX FIXE or A La Carte**

*\*Consuming raw or under cooked meats, fish, shellfish or shell eggs may increase your risk of food borne illness,  
especially if you have certain medical conditions.*

*In order to serve you better we do not accept Credit Cards*

*A 20% Gratuity will be added to all Parties of 5 or more  
\*Please tell your server if you have any serious dietary restrictions*