



STARTERS

HAND CUT FRIES + DIPPING SAUCE [11]

SECRET SAUCE, JALAPEÑO AIOLI, + TRUFFLE KETCHUP

PEI MUSSELS [19]

1# - WHITE WINE - GARLIC - CRISPY BREAD

OYSTERS 1/2 DOZEN [26]

SHUCKED TO ORDER - EAST COAST SELECTION

CHEESE BOARD [29]

3 HAND SELECTED CHEESES - CROSTINI
HOUSEMADE ACCOUTREMENTS

BAD + BOUGIE [45]

HAND CUT FRIES WITH A BOTTLE OF
"SALAD DAYS" SPARKLING WHITE WINE

MARKET GREENS

SLI WEDGE [16]

BIBB LETTUCE - RED ONION - BACON - TOMATO
BLEU CHEESE CRUMBLE - BUTTERMILK DRESSING

SEASONAL SALAD [16]

SPRING MIX + SPINACH - SEASONAL FRUIT
CUCUMBER- RED ONION - SMOKED ALMONDS
LEMON BASIL POPPYSEED DRESSING

GRILLED CAESAR [14]

GRILLED ROMAINE HEART - SMOKED CHILI BUTTER
GARLIC CROUTONS - TOMATO - PARMESAN
ANCHO CAESAR DRESSING

ADD PROTEIN:

GRILLED CHICKEN BREAST [12]
FRIED CHICKEN BREAST [14]
(2) SCALLOPS [MKT] - SALMON 6 OZ [17]

SMALL PLATES

AHI TUNA TARTARE [26]

SASHIMI GRADE - WILD MUSHROOM CONFIT - BLACK
GARLIC - PEPITAS - SESAME SEEDS - CROSTINI - LEMON
EVOO - SCALLIONS

WAGYU SLIDERS [22]

TWO 3OZ SLIDERS - LETTUCE - TOMATO - HOUSE
MADE BUTTER PICKLES - RED ONION - SECRET SAUCE

GRILLED ARTICHOKE [15]

HERB STEAMED - GRILLED - LEMON DILL AIOLI

HEIRLOOM TOMATO TOAST [16]

MULTIGRAIN - SMOKED FETA WHIP
BASIL PESTO - FRESH PINEAPPLE BASIL

We Support LOCAL

Sal's Fresh Seafood - Cafe Monte Alto
Owens Farm - Longview Farm
Robie Farm - Trenchers Farmhouse

LARGE PLATES

GRILLED SWORDFISH [36]*

OLIVE TAPENADE - GRILLED CIABATTA
BURRATA - ARUGULA - TOMATO - LEMON EVOO

GUAVA SPARERIBS [30]*

PORK - HALF RACK - HOUSE MADE GUAVA BBQ SAUCE
JALAPEÑO COLESLAW - HAND CUT FRIES

BUTTERMILK FRIED CHICKEN [29]

LEMON THYME BRINE - BREAST + DRUMSTICK - BISCUIT
HAND CUT FRIES - SLAW - HOT HONEY DRIZZLE

HANGER STEAK [43]*

ROBIE FARM - 8 OZ - PAN SEARED - HARISSA
CHIMICHURRI - CORRIANDER CARROTS

PAN SEARED SALMON [38]*

8OZ - PAN SEARED - SOUTHWEST SWEET POTATOES
SCALLIONS - CILANTRO + LIME COMPOUND BUTTER
VT CRÈME FRAÎCHE - PEPITAS

SEARED SCALLOPS [MKT]*

FOUR JUMBO U-12s - PAN SEARED - TRENCHERS PASTA
GARLIC PARMESAN SAUCE - SUNDRIED TOMATOES
SPINACH - SHITAKE MUSHROOMS

SWEET POTATO FALAFEL [20]

HOUSE MADE FALAFEL - PICKLED RED CABBAGE
ARUGULA - TZATZIKI SAUCE - RASPBERRY JALAPEÑO
SAUCE - GARLIC NAAN BREAD

BURGERS + SANDWICHES

FRIED CHICKEN SANDWICH [23]

HOUSE MADE PICKLES - SLAW - PICKLED
RED ONION - JALAPEÑO AIOLI - HAND CUT FRIES

LOBSTER CROISSANT [MKT]

100% LOBSTER SALAD - AVOCADO PURÉE - DILL
TOMATO - ARUGULA SIDE SALAD

LOBSTER ROLL [MKT]

100% LOBSTER - WARM BUTTER - TOASTED BRIOCHE
BUN - KALE + CABBAGE SLAW - HAND CUT FRIES

HATCH CHILI BURGER [22]

VT BEEF - CHEDDAR - HATCH CHILIS + TOMATILLOS
TOMATO - CHALLAH BUN - HAND CUT FRIES

SIDE PLATES

CORRIANDER CARROTS [7]

PAN SEARED - CHIVE COMPOUND BUTTER

HEIRLOOM SALAD [9]

BASIL PESTO - FRESH PINEAPPLE BASIL - CRACKED
BLACK PEPPER - MOLTEN SALT

SOUTHWEST SWEET POTATOES [8]

CILANTRO - LIME - VT CRÈME FRAÎCHE

Owners Molly & Brendan Mathieu, Chef Amanda Jones

Please notify us of any food allergies. A gratuity of 20% may be added to parties of 6 or more.

*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illness.