



## DINNER MENU

### Appetizer

- French Onion Soup with Swiss 9
- Broccoli Soup with Blue Cheese and Almonds 10
- Shrimp and Lobster Bisque with Tarragon and Roasted Shrimp 10
  - Green Salad with Chevre, Pine Nuts, and Confit Tomatoes 9
  - Kale Salad with Cranberries, Chevre, and Pecans 10
  - Beet Salad with Oranges, Pistachios, Chevre, and Arugula 10
  - Heirloom Tomato Salad with Pine Nuts, Pistou, and Aioli 10
  - Burrata with Sweet Peppers, Basil, and Balsamic 13
- House Smoked Salmon with Potato Cake, Crème Fraiche, and Frisée 13
  - Spicy Pan Roasted Shishito Peppers with Garlic Aioli 10
  - PEI Mussels in Butter, White Wine and Garlic 13
  - Brussels Sprouts with Bacon Marmalade and Parmesan 9
  - Shrimp Risotto with Shellfish Butter and Parmesan 13

### Main Course

- Local Butternut Squash Risotto with Fried Sage and Parmesan 19
- Vegetarian Gnocchi with Carrot Sauce, Peas, and Roasted Mushrooms 19
  - Salmon Filet with Lentils, Spinach, Tomato, Garlic, and Bacon 25
  - Crab Cake with Sauteed Spinach and Creamed Corn 29
- Skate Wing with Roasted Potatoes, Green Beans, and Tomato 24
  - Trout Amandine with Green Beans, Almonds, and Capers 24
  - Bouillabaisse with Shellfish and Seabass, Rouille and Toast Points 28
  - Autumn Olive Farms Pork Loin with Kale and Spaetzle 25
- House Burger with Swiss and Caramelized Onions, Frites, and Salad 16

### Dessert

- Gianduja Chocolate Mousse 7.5
- Profiteroles with Vanilla Ice Cream and Chocolate Sauce 8
- Beignets with Cinnamon Sugar and Chocolate Sauce 7.5