



SALADS

- Warm spinach salad with candied walnuts, dried cranberries, bleu cheese
and a pancetta vinaigrette 11
- Fresh mozzarella, basil, and baby heirloom tomatoes with balsamic vinaigrette 11
- Warmed breaded goat cheese patty, mixed greens, tomatoes, kalamata olives with herb vinaigrette 10

FOR THE TABLE

- Sweet Potato Fries with chipotle lime aioli 6
- Roasted elephant garlic puree and olive tapenade served with crostinis 9
- Vegetarian Plate: Lentil salad, mixed greens, olives, tomatoes and chef's selection of grain salad 12
- Cod-fishcakes on house greens served with red pepper sauce 14*
- Chef's selection of mussels 14*
- Cheese Plate: Selection of 3 cheeses and daily accompaniments 16
- House-cured Gravlox with daily accompaniments 15

ENTREES

- Morningstar Veggie Burger, served with Cranberry Cole Slaw and Shoe String Fries 10
- Sweet Potato Fries add 2
- Sidecar Beef Burger, served with Cranberry Cole Slaw and Shoe String Fries 12*
- Cheddar or Swiss Cheese add 1 / Sweet Potato Fries add 2
- Home-made cavatelli with prosciutto, peas & cream 19
- House-Made Lobster Mac and Cheese served with mixed greens 20*
- Pan Seared Wild Salmon served over a beet & honey coulis, with roasted beets,
green beans and cherry tomatoes, and a potato puree 28*
- Oven Roasted Jumbo Scallops with a carrot, orange, ginger sauce and scallion risotto 26*
- Braised short ribs, sweet potato puree Fiddlehead Farm rainbow chard 26*

We support Island farms and fishermen by purchasing our ingredients locally whenever possible.

**Eating raw or uncooked fish, poultry, beef or eggs may be hazardous to your health.*

A gratuity of 18% will be added to parties of 6 or more.