



Appetizers

New England Clam Chowder
Cape Poge littlenecks, applewood smoked bacon 5/9

Local Farmer's Salad
cherry tomatoes, grilled onions, gazpacho vinaigrette 9

Jumbo Lump Crab Cake
pickled celery root, mushroom salad 16/31

Prosciutto di Parma
arugula, shaved Parmesan, ciabatta croutons, aged balsamic vinegar 17

Heirloom Tomato & Feta Cheese Salad
opal basil, white balsamic vinaigrette 14

"Tribeca Grill" Asparagus Salad
morels, pecorino, Katama farm chopped egg vinaigrette 12

*Ahi Tuna Tartar**
avocado, cucumber, watercress, sweet soy vinaigrette 15

Entrées

Honeycomb Chèvre Ravioli
house-made pasta, crushed tomatoes, North Tabor Farm greens 24

Roasted Katama Farm Chicken
Mennonite dumplings, braised greens, pan gravy 28

Grilled Angus Rib Eye
green garlic whipped potatoes, asparagus 34

Seared Day Boat Scallops
English pea risotto, chanterelles, truffle vinaigrette 29

Grilled Atlantic Salmon
fried green tomatoes, shell bean salad 26

Red Wine Braised Short Ribs
cipollini onions, fava beans, porcinis 27

Roasted Atlantic Cod
braised artichokes, fingerling potatoes, lemon confit 29



Grilled Filet of Beef
buttermilk whipped potatoes, sautéed spinach, onion rings 38

Miso Glazed Striped Bass "Nobu Style" 28

Sides

Poached asparagus 10
Fried green tomatoes 8
Shell beans with basil 9
Whipped potatoes 8
Sautéed wild mushrooms 8
Sautéed spinach 9
Truffle Parmesan French fries 10
Succotash 9