DINNER

APPETIZERS

BREAD 9

OLIVE OIL FOCACCIA-SALT CRUSTED CIABATTA PIMENTO CHEESE-AMISH BUTTER

AL PASTOR BAO BUNS 18

SLOW ROASTED PORK-PICKLED CARROT CUCUMBER-CILANTO

MUSHROOM TARTINE 18

WHIPPED RICOTTA-CHARRED SOURDOUGH-WILD MUSHROOMS-MACHE

COUNTRY OLIVES 12

MARINATED OLIVES-ASIAGO CRACKERS

CHEESE & CHARCUTERIE 30

ASSORTED LOCAL MEATS & CHEESES-FIG JAM SHISHITO PEPPER-ASIAGO CRACKER

CHILLED GRILLED SHRIMP 24

TOGARASHI-JAPONES CHILI AIOLI-SHIITAKE HERB SAUCE

SOUP

SUMMER VEGETABLE & BEAN 10

ZUCCHINI-MUSHROOMS-KALE-NAVY BEAN CHICKEN BROTH-DITALINI PASTA

SALAD

ROASTED BEET 17

RUBY & GOLDEN BEETS-GOAT CHEESE
PISTACHIO-COMPRESSED MELON-CARAMELIZED
PARMESAN CRISP

HEIRLOOM TOMATO 16

BABY ARUGULA-FETA -WATERMELON CHAMPAGNE VINAIGRETTE

ENTRÉES

CAVATAPPI PASTA 22

ROASTED CHICKEN-GARLIC-WHITE WINE-SPINACH-TOMATO CHARRED SCALLION

ROASTED CHICKEN 26

SUNCHOKE PUREE-RAPINI-BLUE OYSTER MUSHROOMS NATURAL JUS

GRILLED SALMON 29

COUSCOUS TABBOULEH-FENNEL & APPLE SALAD CITRUS JUS

LOCKWOOD BURGER 22

BACON JAM-AGED WHITE CHEDDAR-SECRET SAUCE-FRIES

NEW YORK STRIP 49

12 OZ. STRIPLOIN-WHISKEY BARREL SHOYU BUTTER CHIMICHURRI-GARLIC FRIES

LOBSTER ROLL 28

POACHED LOBSTER-TOASTED NEW ENGLAND ROLL BROWN BUTTER MAYO-FRIES



SPLIT PLATE CHARGE \$8-PARTIES OF 6 OR MORE AN 18% SERVICE CHARGE WILL BE ADDED TO FINAL BILL