

## Small Plates

- Just Baked Cheddar Biscuits** *whipped maple butter (2 pc, 4.95 / 4 pc, 5.95 / 6 pc, 6.95)*
- New England Clam Chowder** *garlic parmesan croutons & crispy bacon* 11.95
- Beef & Mushroom Barley Soup** *filet mignon, mushrooms, chipotle, herbs* 13.95
- Tuna Osaka** [GF] *pressed sushi with spicy tuna, avocado, wasabi, pickled ginger, sriracha aioli, eel sauce* 16.95
- Crispy Rhode Island Calamari** *giardiniera vegetables, pickled jalapeño, lemon basil aioli* 16.95
- Crispy Chicken Cigars** *corn tortilla, pulled chicken, tomatillo & avocado salsa, lime crema, shaved cabbage, Oaxacan cheese, cilantro* 16.95
- Chicken Parm Meatballs** *NJ tomato sauce & basil pesto* 17.95
- Crispy Shrimp Spring Rolls** *lime miso vinaigrette, sweet chili vinaigrette* 16.95
- Tuna Tartare Crisps** *avocado smash, wasabi aioli, pickled ginger, sesame crisps* 17.95
- Shrimp Casino** *lemon garlic, beurre blanc, pepper, gruyere, bacon, bread crumbs* 18.95
- Colossal Lump Crab Cake** [GF] *savoy & red cabbage slaw, remoulade sauce* 21.95
- General Tso's Cauliflower** *sweet & sour chili glaze, sesame seeds, scallions* 15.95
- Local NJ Burrata** [V] *figs, Aleppo pepper spiced Honeynut squash, pomegranate seeds, arugula & basil oil, baguette* 15.95

## Salads

- Baby Iceberg Wedge** *baby tomatoes, bacon lardons, pickled red onion, parmesan croutons, blue cheese dressing* 14.95
- Winter Harvest Salad** [GF/V] *lettuces, port poached pears, candied walnuts, smoked moody blue cheese, radish, cucumber, rose vinaigrette* 15.95
- Roasted Beet & Blood Orange Salad** [GF/V] *baby arugula, radishes, pistachios, yogurt* 15.95
- Caesar Salad** [V] *romaine, parmesan croutons, shaved parmesan, Caesar dressing* 13.95
- Chicken Katsu Salad** *mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno* 24.95
- Thai Steak Noodle** *marinated filet mignon, spinach, cabbage, orange, avocado, crispy wontons, peanuts, miso vinaigrette* 24.95

## House Specialties

- Harvest Pork Chop** *plum BBQ marinated, cider braised red cabbage, whipped potatoes, Mongolian mustard sauce* 34.95
- Spaghetti Squash & Chicken Ricotta Meatballs** [GF] *charred tomato sauce, swiss chard, hon shimeji mushrooms, basil, parmesan* 28.95
- Glazed Prime Short Rib** *butternut-pumpkin seed puree, baby carrots, brussels sprouts, pomegranate* 34.95
- Grilled NY Strip Steak** [GF] *maître d'hôtel compound butter, crispy fried fingerling potatoes, grilled marinated broccoli rabe* 40.95
- East Coast Halibut** [GF] *delicata squash, romanesco, cauliflower puree, romesco sauce, fennel-raisin compote* 38.95
- Warm Buttered Lobster Roll** *Connecticut style, toasted brioche roll, chives, old bay seasoned fries* 29.95
- Hardwood Filet Mignon** [GF] *whipped Yukon gold potatoes, roasted brussels sprouts, grapes, shallots, bordelaise* 45.95
- Grain Bowl** [V] *wild rice, quinoa, sauteed kale, roasted cauliflower, cranberries, cashews, avocado, fried brussels sprout leaves* 24.95
- Faroe Island Salmon** [GF] *mushroom risotto, butternut squash, broccolini, lemon caper sauce* 34.95
- Vermont Cheddar Burger** *double patty, ribeye blend, lettuce, tomato, pickles, garlic aioli, brioche bun, fries* 20.95

## Sides

- Mac & Cheese / Truffled** 9.95 / 11.95
- Whipped Yukon Gold Potatoes** 9.95
- Crispy Fingerling Potatoes** 10.95

- Roasted Brussels Sprouts,  
Grapes & Shallots** [VG/GF] 10.95  
*caraway-mustard vinaigrette*

- Pommes Frites** 9.95
- Parmesan Truffle Frites** 10.95
- Broccoli Rabe** 9.95

[GF] = GLUTEN FREE [V] = VEGETARIAN [VG] = VEGAN

Our menu may contain common allergens. Please inform our staff of any allergies or dietary restrictions before ordering, as cross-contamination may occur in our kitchen. Consuming raw or undercooked meat, seafood or eggs may increase your risk of a foodborne illness.