

Dinner Menu

Light Bites

Fried Calamari Fritto Misto* (gf)
Shishito peppers, fennel, grilled lemon basil aioli 16

Crispy Crab Cake*
Asparagus, lemon vinaigrette, crab salad 15

Grilled Octopus
Roasted corn polenta, chorizo salsa verde 18

Chicken Tenders*
Chipotle lime, yogurt bleu cheese, celery 13

Cage-Free Deviled Eggs (gf)
Chorizo, black truffle (3 pieces) 8

English Pea Hummus
Radish, crispy chick peas, grilled pita, olive oil 17

Flatbreads

Margherita
San Marzano tomatoes, Burrata cheese, basil oil 14

Mediterranean
Calamari, Parmesan, green olive tapenade, arugula, saffron oil 17

Prosciutto
Caramelized onions, arugula pesto, sweet peppers, goat cheese 17

*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

Charcuterie & Cheese Board

Combo Board

Berkshire Prosciutto, salami, chorizo, Bijou goat cheese, Jasper Hill Bleu Cheese, whole grain mustard, seasonal jam, Q's Nuts sweet roasted almonds, grilled bread 29

Bar Eats

Classic Caesar Salad

Baby gem, shaved Parmesan, house-made focaccia croutons 14

Spring Kale and Quinoa Salad

Dried cherries, toasted almonds, orange vinaigrette 14

Add Protein

+ Chicken (4 oz.) 6

+ Steak (4 oz.) 10

+ Salmon (3.5 oz.) 10

Lobster Roll

Citrus-tarragon mayo, toasted buttered bun, Old Bay fries 26

New England Fish & Chips* (gf)

Beer battered cod, tartar sauce, cole slaw 24

Grilled Salmon* (gf)

Pea puree, wild mushrooms, spring potatoes, pancetta, sweet pepper vinaigrette 34

Steak Frites* (gf)

Parmesan truffle fries, beef demi 32

N.Y. Strip Steak* (gf)

Garlic mashed potatoes, asparagus, herb butter 37

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