



It is our pleasure to make the following items in house:

Dinner Breads, Ricotta Gnocchi, Tagliatelle

Linguicia Sausage, Fennel Bacon

Ricotta, Demi-Glace, Queso Blanco

*We are pleased to source our ingredients from
the following excellent people and locations:*

Watch Hill Oysters, Florida Atlantic Shrimp

Georges Bank Scallops, Narragansett Bay Quahogs

Farro Island Salmon, Crescent Farm Long Island Duck

Brandt Farm Beef, Ever Breeze Farm Rabbit, Lucki7 Farm Pork

New England Farms Beef, Max and Ullie's Collaborative Vegetables,

Wild Harmony Farm Eggs, Grey Barn Martha's Vineyard Cheeses

DEVILED EGGS TAPAS 16

three iberian salumi, pickled purple brussels, honeyed multi grain toast

AVOCADO CAESAR 14

artisanal romaine, avocado, niçoise olives, heirloom cherry tomatoes, creamy avocado dressing, crostini

LOBSTER RISOTTO 20

dill, lobster mushrooms, fennel, peas, saffron

SEASONAL BABY GREENS 13

sunflower and baby radish sprouts, gold raspberries, roasted pistachios, cava vinaigrette

SALMON POKE BOWL 17

pickled avocado, sushi rice, crispy onions, candied ginger, black garlic-lime vinaigrette

WATCH HILL OYSTERS ON THE HALF SHELL 17

chili-tomato pulp vinegar, lemon, mignonette

SAVORY POTATO-SPINACH PIE 14

leeks, bluebird blue cheese, watercress, minus 8 vinaigrette

ROASTED SEASONAL SQUASHES 14

cilantro pesto, queso blanco, pumpkin seeds, maple nac cham

LATE SPRING SOUP OF THE DAY 9

QUAHOG CHOWDER 9

salt pork, dill

Before placing your order please inform your server if you or a member of your party has any food allergies.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

TRADITIONAL BEEF

BUN BO HUE 29

thinly sliced short rib and pork tenderloin
shrimp, rice noodles, maitakes
cilantro, scallions, bean sprouts
ginger-lemongrass-chili broth

GRILLED SWORDFISH 32

linguica sausage stew:
cabbage, yukon golds, marfax beans
paprika and tomato
lemon, garlic and parsley gremolata

VEGAN CORNUCOPIA 27

five grains: chick peas, lentils,
long grain rice, bulgur
heirloom new england marfax beans
roasted acorn squash, baby chard
argan oil drizzle

TAGLIATELLE 30

extra large shrimp, ramps, peas
fennel bacon, ricotta, herb crumbs

PAN CRISPED DUCK BREAST 31

sweet potato and green apple hash
brussel petals, port braised shallots
bing cherry demi-glace

PAN SEARED

JUMBO SCALLOPS 31

ricotta gnocchi, morels, fava beans
peas, lemon, mint

CASARECCE PASTA

BOLOGNESE 26

shaved two year aged parmigiano
available vegetarian
vegan or gluten free

SLOW BRAISED RABBIT

COQ AU VIN 29

butter crisped red bliss potatoes
red wine, bacon, baby carrots
pearl onions, shimeji mushrooms

GRILLED 16 OZ. RIBEYE 39

butter crisped red bliss potatoes
asparagus, ramps, cabernet demi-glace

GRILLED VEAL CHOP 49

potato gratin, asparagus, ramps
red wine demi-glace

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