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## FOR THE TABLE

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### Bread Basket

Baked In-House, Cultured Vermont Butter 6.95

### Charcuterie Plate

Cured Meats, Local Artisan Cheeses, Grissini  
Breadsticks 23.75

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## STARTERS

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### Jumbo Shrimp Cocktail

Served with House Made Cocktail Sauce 17.50

### White Chocolate Butternut Bisque

With Spiced Cream 11.25

### Roasted Merguez Sausage

With Apples, Onions, And Sliced Baguette 17.75

### Mac & Cheese

Smoked Cheddar + Jalapeno  
Parmesan Herb Crumb, Radiatore 17.75

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## FROM THE GARDEN

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### Harvest Salad

Roasted Sweet Potatoes, Crisp Apples, Toasted  
Pecans, Cranberries, and Goat Cheese with Spinach  
Dressed with Honey Maple Vinaigrette 13.50

### Mushroom and Goat Cheese Tart

With Truffle Dressed Arugula and Balsamic Reduction  
15.50

### Caesar Salad

Romaine Hearts, Shaved Parmesan, Garlic Crouton  
Classic Caesar Dressing 13.75

### Iceberg Wedge

Diced Tomato, Blue Cheese Crumble, Bacon  
Buttermilk Blue Cheese Dressing 15.75

A 22% service charge will automatically be added to parties of 6 or more.

Before placing your order, please inform your server if a person in your party has a food allergy.  
Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.



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## ENTRÉES

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### Penne

Sun-Dried Tomato Cream Sauce, Asparagus  
Red Peppers, Cherry Tomatoes, Parmesan 22.75

### Coq Au Vin

Quarter of Red Wine Braised Chicken with Vegetable  
Stew and Baguette 30.75

### New England Cioppino

North Atlantic Swordfish Poached in Lobster Broth with  
Shrimp Mussels and Littleneck Clams 51.50

### Glazed Salmon

Baked Salmon with Maple Mustard Glaze Roasted  
Fingerling Potatoes and Autumn Vegetable 32.50

### Braveheart Ribeye

Garlic Herb Cobbler Potatoes,  
Red Wine Rosemary Jus 54.75

### Pumpkin Ravioli

Brown Butter and Sage Spaghetti Squash with  
Pumpkin Stuffed Ravioli 29.75

### Braised Lamb Shank

Creamy Polenta, Radicchio, Pepper Jelly 39.50

### Grilled Pork Chop

Sweet Potato Cranberry Hash, Sautéed Green Beans  
with Garlic 34.00

### Pappardelle

Short Rib Ragout,  
Whipped Herb Ricotta 29.75

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## SIDES

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### Harissa Roasted Baby Carrots

Sesame Garlic Yogurt, Chermoula 8.75

### Pan Roasted Brussels Sprouts

Maple Butter, Curried Walnuts 9.75

### Grilled Broccolini

Aleppo Pepper, Crispy Garlic Chips 7.75

### Yucca Bravas

Spicy Fried Yucca, Pimenton,  
Safron Aioli, Salsa Brava 9.75