STARTERS

CHIPS & DIP 10
French onion dip, house-made old bay chips

MUSSEL POT 23
PEI mussels, white wine, tomato-fennel broth

BURRATA 15
Heirloom cherry tomato, sea salt, cracked black pepper, olive oil

THICK CUT BACON 12
Pure maple mustard aioli, cracked black pepper

CHEESE & CHARCUTERIE 24
Salami, soppressata, prosciutto, irish cheddar, roquefort, manchego, fig jam, olives, crackers, wholegrain mustard

CRISPY CALAMARI 18
Sweet chili sauce, shishito peppers

WHITE TRUFFLE FLATBREAD 18
Ricotta, mozzarella, parmesan, truffle oil, fresh basil

MAC & CHEESE 17
Cavatappi, creamy four cheese sauce, herbed panko

TUNA CRISPY RICE 18
Sriracha, soy, sesame

BUTCHER’S BLOCK

Served with roasted garlic and seasonal greens
Sauce: peppercorn, red wine, chimichurri, or steak sauce

16oz PRIME NY STRIP 52
8oz FILET MIGNON 45
LAMB RACK 34
PORK CHOP 36
MARINATED BONE-IN BERKSHIRE
STEAK OF THE WEEK MP

HOUSE-MADE PASTA

CAICO E PEPE 25
Fresh fettuccine, cracked black pepper, parmigiano reggiano

FARFALLE SAUSAGE & PEPPERS 28
Sweet Italian sausage, bell peppers, broccoli, garlic and oil

MA’S LASAGNA 27
Lean ground beef, ricotta, mozzarella, parmesan, tomato sauce, fresh basil

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

note: gluten free options are available

RAW BAR

hot sauce, lemon, cocktail sauce, horseradish, mignonette

OYSTERS 16
1/2 dozen

LITTLENECK CLAMS 14
1/2 dozen

SHRIMP COCKTAIL 20
lettuce, apple

SOUPS & SALADS

SALAD ADDITIONS:
steak +10   salmon +10
chicken +8   shrimp +12

FRENCH ONION SOUP 10

ROASTED TOMATO SOUP 10

BABY GEMS CAESAR 14
Parmesan, croutons, caesar dressing

KALE & QUINOA 15
Mandarin oranges, toasted pepitas, roasted beets, goat cheese vinaigrette

BUDDHA BOWL 19
Baby spinach, roasted sweet potatoes, crispy chickpeas, avocado, charred red onion, maple-tahini dressing

MAINS

MARGIE’S BURGER 22
8oz pat la frieda, american cheese, burger sauce, caramelized onions, brioche bun, pickles, fries

MARGIE’S BRICK CHICKEN 32
Half chicken cooked under a himalayan salt brick, smashed roasted yukon gold potatoes, pan jus

ORCHARD SALMON 30
Faroe island salmon, spiced apple chutney, rice pilaf, crispy brussel sprouts

MISO BLACK COD 35
Melted leeks, smashed purple potatoes

SEASONAL GRAIN BOWL 23
Saffron jasmine rice, roasted root vegetables, sautéed mushrooms, maple, tahini

SIDES

FRIES 9
Add parmesan, truffle oil +2

ROASTED ROOT VEGETABLES 9

CREAMED SPINACH 10
‘steakhouse style’

CRISPY BRUSSELS SPROUTS 9

GARLIC BROCCOLINI 8

MASHED POTATOES 8

GRILLED ASPARAGUS 9
Olive oil, lemon

FOR THOSE OF US WITH ALLERGIES
we take this pretty seriously, so please alert your server of any allergies or dietary restrictions