



# DINNER

## APPETIZERS

### CHICKEN TOSTADAS

Guacamole - Corn - Creme Fraiche - Salsa Mole - Red Onion - Queso Fresco - Cilantro

\$17

### CAULIFLOWER HUMMUS

Chickpeas - Sunflower Seeds - Parsley - Grilled Honey Naan Bread

\$15

### SEARED AHI TUNA\*

Yellow Fin - Avocado - Wasabi Aioli - Asian Slaw

\$22

### OCTOPUS IBERICO

Grapefruit - Celeriac - Tomato - Fava Bean - Smoked Paprika Aioli

\$21

### MARGHERITA FLATBREAD

Fresh Mozzarella - Homemade Marinara - Basil

\$18

### PROSCIUTTO FLAT BREAD

Sweet Onion Puree - Fresh Figs - Ricotta - Baby Arugula - Calabria Oil

\$18

## SALADS

### TOMATO BEET SALAD

Mixed Arcadian Greens - Cherokee Purple Tomato - Cherry Tomato - Golden Red Beets - Bayley Hazen Blue Cheese - Honey Yogurt Dressing

\$17

### BABY KALE CAESAR SALAD

Herbed Focaccia Croutons - Parmesan Crisp

\$17

### WATERFRONT SALAD

Boston Bibb - Raspberry - Maple Bacon - Feta - Parmesan Naan Chips - Basil - Balsamic Heirloom Tomato Vinaigrette

\$19

Add Chicken \$7 - Add Salmon \$9

## MAINS

### GRILLED STEAK FRITES\*

8 oz Angus Steak - Mixed Greens - Thyme & Truffle Fries

\$34

### HONEY ROASTED CHICKEN

La Belle Farm Chicken - Asparagus - Fresh Peas - Heirloom Carrot - Date Chicken Jus

\$30

### CHERRY GLAZED DUCK MAGRET\*

Grilled Long Island Duck - Fennel - Fava Bean - Sweet Potato Fondant - Pea Shoot - Plum Jus

\$32

### CITRUS HERBED SHRIMP

Sunchoke Gnocchi - Fennel Blood Orange Salad - Rosemary Oil

\$29

### GEORGES BANK SCALLOPS\*

Pancetta Barley Risotto - Seared Scallops - Crispy Leeks - Spicy Blood Orange Sauce - Caramelized Heirloom Carrots

\$33

### HONEY LEMON CURD SALMON

Grilled Atlantic Salmon - Baby Kale - Barley - Golden Beet - Red Beet Jus

\$32

### GRILLED ATLANTIC HALIBUT

Broccoli Rabe - Corn - Heirloom Tomato - Lemon Herb Emulsion

\$35

## SMALL PLATES

### THYME & TRUFFLE FRIES

\$13

### GRILLED ASPARAGUS

\$8

### CARAMELIZED HIERLOOM CARRROTS

\$8

### BROCCOLI RABE

\$8

### MIEL GREEN SALAD

Mixed Arcadian Greens - Tomato - Asparagus - Balsamic Vinaigrette

\$8

18% Service Charge will be added for parties of 6 or more.

\*Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.