

dinner tuesday~saturday 4pm

appetizers

chef's choice soup MP
a seasonal creation

lobster cakes 12 
lobster meat-boursin cheese-green onion-panko-roasted red pepper sauce


stuffed grape leaves 7
seasoned rice-tender leaves-feta-olive oil

north end cheese addiction 12 
jarlsberg-smoked gouda-scallion-honey wheat crackers

shrimp and grits 10
bbq shrimp-cheddar grits

bruschetta 9
crostini-short rib-blue cheese-green onion-tomato-wine reduction

mussels 8
prince edward island-basil-butter-white wine-garlic-green onion-garlic toast-asiago

signature dip 10 
artichoke-asiago cheese-roasted red pepper-garlic pita chips-parmesan

pizza-chef's choice MKT
ask your server for today's creation

salads

heirloom caprese 9 
mixed heirlooms-burrata cheese-basil-olive tapenade-balsamic drizzle

north end 6
mixed greens-cucumber-tomato-carrot-black olive-herb vinaigrette

golden beet 7
golden beets-romaine-red endive-smoked gouda-siracha lime vinaigrette

chopped 8
arugula-tomato-bacon-red onion-cheddar-egg-white french


sunburst 9
mixed greens-strawberries-raspberries-mandarin oranges-tomato-blue cheese-spiced pecans-balsamic vinaigrette

caesar 7 *add white anchovy filets 1*
romaine-cROUTONS-parmesan-parmesan bowl-balsamic caesar dressing

add a protein*: grilled chicken \$5-salmon \$8-shrimp \$10

entrees

swordfish 21
cajun seasoned-rice pilaf-julienne vegetable-red pepper bernaise

short rib 25 
boneless short rib-gnocchi-brussel sprouts-demi-port wine reduction

pork* 21
bone-in chop-orzo-arugula-red pepper-asparagus-cream-balsamic glaze


scallops 22
pepper crusted-orzo-red pepper-wilted arugula-turmeric garlic cream

lamb rack* 24
four bones-anna potato-asparagus-demi

chicken 18
grilled breast-hickory smoked-bacon potatoes-julienne vegetable-kentucky bourbon mushroom demi

scampi pasta 18
campanelle pasta-tomato-butter-white wine-lemon-garlic-parmesan

kobe beef burger* 18
middlefield cheddar-double smoked bacon-basil aioli-pierogies-grilled onions

seafood risotto 24 
black tiger shrimp-scallops-parmesan-peas-tomato-basil oil-parmesan bowl

salmon 20
chili glaze-roast sweet potato-swiss chard-miso broth-pepitas


crusty Italian bread 2 **garlic bread** 3

\$2 split plate fee - we do not split salads or burgers
parties of seven or more will be presented one check including 20% gratuity

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



menu by - Chef Chris Tyner

 House Specialty