

dinner tuesday~saturday 4pm

appetizers

chef's choice soup MKT !

lobster cakes 12 !

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

arancini 7

arborio rice-panko crumbs-house made marinara-parmesan

NE cheese addiction 12 !

jarlsberg-smoked gouda-scallion-honey wheat crackers

hogs in a blanket 8

spicy andouille sausage-puff pastry-grain mustard mango chutney

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

NE 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

harvest 9

locally grown mixed greens-butternut squash-pecans-apples-cranberries-pumpkin goddess dressing

golden beet 7 !

golden beets-romaine-radicchio-smoked gouda-sriracha lime vinaigrette

north end 6

locally grown mixed greens-cucumber-tomato-carrot-black olive-herb vinaigrette

chopped 8

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

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

cod 21

panko herb crust-housemade marinara-kalamata olives-capers-fingerlings

short rib 26 !

boneless short rib-gnocchi-brussel sprouts-demi-port wine reduction-crispy onions

scallops 24

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

veal 24

scallopini-black pepper pasta-carmelized shallots-cremini mushrooms-broccolini

strip steak* 28

pan seared-butternut squash risotto-cranberry shaved brussel sprouts-herbed butter pan sauce

chicken 19

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

kobe beef burger* 18

middlefield cheddar-double smoked bacon-basil aioli-pierogies-grilled onions

pasta 19

butternut squash ravioli-sage brown butter cream-brussel sprouts-pistachios-cranberries

seafood risotto 24 !

black tiger shrimp-scallops-parmesan-peas-tomato-basil oil-parmesan bowl

salmon 23

wild caught-polenta-asparagus-lemon herb buerre blanc

crusty Italian bread 2 **garlic bread** 3

! **House Specialty**

\$3 split plate fee ~ we do not split salads or burgers
a 20% gratuity is added to parties of seven or more

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

