



SHARE PLATES

CHEF'S SELECTION OF LOCAL OYSTERS
\$3.25 each Six for \$18

SLICED SOURDOUGH 5 VG
Ronnybrook Farms Butter

PICKLE PLATE 6 V, GF

OLIVES 5.5 V, GF
Rosemary, Orange, Chile Flake

PIMENTO CHEDDAR CHEESE CROSTINI 10 VG
"The Caviar of the South"

BABY BACK RIBS* 15.5
'Fall-Off-The-Bone'

ROASTED CORN 12 VG, GF
Cherry Tomato, Shishito Pepper, Yogurt, Parmesan

MARINATED BEETS 11 VG
Whipped Feta, Farro, Thyme, Pepita Dukkha

HUMMUS WITH ROASTED LAMB SHOULDER* 16 GF
Baby Carrot Mojo Rojo

VEGETARIAN HUMMUS 11.5 V, GF
Extra Fresh Baked Pita +2 each

CAESAR SALAD 13
Gem Lettuce, Six Minute Egg, Radish, Fingerling Potato, Anchovy, Caesar Dressing

CHICKEN FRIED CHICKEN WINGS* 12
Celery Salt, Garlic, Chive, Dill

CHARRED OCTOPUS* 16 GF
Chantrelle Mushrooms, Broccolini, Preserved Lemon, Black Garlic Aioli

STEAMED MUSSELS* 14
Gigante Beans, Celery, Shallot, Tomato, Garlic Bread

BUFFALO CAULIFLOWER 13.5 VG
Blue Cheese Yogurt Dipping Sauce

MAINE DIVER SCALLOPS* 18 GF
Beet Gazpacho, Cucumber, Blackberry, Crème Fraîche

GOAT BOLOGNESE* 18
Pickled Grapes, Pine Nuts, Pecorino, Dill

LUXE NACHOS 13 VG **Add ROASTED PORK*** +2 GF
Corn Salsa, Queso Fresco

PRIME NATURAL BEEF HAMBURGER* 17
Balsamic Onions, Special Sauce, French Fries
Add Cheddar, Gorgonzola, Pimento Cheddar, Bacon \$.5/ea

SEARED HADDOCK* 24 GF
Fingerling Potatoes, Zucchini, Sesame, Plums, Chermoula

LINE CAUGHT SWORDFISH* 23
Squid Ink Pasta, White Wine, Lemon, Caper Berry & Celery Heart Salad

PAELLA* 32 GF
Confit Chicken Thighs, Chorizo Verde, Shrimp, Calasparra Rice, Corn, Lemon, Garlic Aioli

PORCHETTA* 28
Rolled Belly & Pork Loin, Grilled Peaches, Red Onion, Arugula, Parmesan, Lemon-Thyme Jus

NEW YORK STRIP* 48 GF
40 Day Dry Aged, Grilled Lemon, Sea Salt

Earthly Delight Bowls

NATURAL GRAIN & SALAD BOWLS WITH YOUR CHOICE OF TOPPING

BOWL AZTECA V, GF

Adobo-Spiced Quinoa, Tomatillo Salsa, Corn, Squash, Green Bean, Avocado, Baby Spinach

NATURAL BOWL VG

Multigrain Farro Pilaf, Beets, Kale, Radish, Cara Cara Orange, Parmesan, Citrus Vinaigrette

VEGGIE FALAFEL 22

FREE RANGE CHICKEN* 23

ATLANTIC SALMON* 24.5

SLOW COOKED MEXICAN PORK SHOULDER* 23.5

GRILLED HANGER STEAK* 25.5

ARTISAN WINE ON TAP

Fresh Wine Straight from the Vineyard!

See our separate wine menu

GF = GLUTEN FRIENDLY

VG = VEGETARIAN

V = VEGAN

Before ordering, please inform us if anyone in your party has a food allergy
*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.
Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.

