

G L U T E N F R E E

S M A L L

HEIRLOOM TOMATO SALAD • 10
Mozzarella, Basil & Balsamic Aioli, Arugula

ROASTED BRUSSELS SPROUT SALAD • 10
Parmesan, Bacon, Orange, Horseradish Dressing

CURRIED CAULIFLOWER TACOS • 8
Pickled Carrots, Spiced Yogurt- No Wonton

SAUTEED MUSHROOMS • 7
Lacinato Kale, Fresh Herbs

BRAISED LAMB & RICE CAKES • 13
Parmesan, Baby Carrots, Pomegranate

ARUGULA SALAD • 8
Cherry Tomato, Pickled Red Onion, Parmesan, Lemon Vin

TRIO OF ARTISANAL CHEESES • 16
House-made Mostarda

L A R G E

SESAME CRUSTED COD* • 25
Butternut Squash Puree, Sautéed Mushrooms

WILD CHATHAM MUSSELS • 16
Spicy Tomato and Lemongrass Broth, Fingerling Potatoes

PAN SEARED FLANK STEAK* • 26
Sautéed Kale, Curried Cauliflower

PAN SEARED CHEESEBURGER* • 15
Tomato, Smoked Red Onion Jam, served with an Arugula Salad

S I D E S

CURRIED CAULIFLOWER • 5
ROASTED BRUSSELS SPROUTS • 5
SAUTEED KALE • 5

Please inform your server if anyone in your party has a food allergy.

*These items are served raw or undercooked or may be cooked to your specifications. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.