



RARE AHI TUNA 12
SESAME UDON NOODLE SALAD
SOY GINGER VINAIGRETTE

PRINCE EDWARD ISLAND MUSSELS 9
SPICY GREEN CURRY BROTH
FRESH CILANTRO

LUMP CRAB CAKE 9
WASABI VINAIGRETTE
SWEET SOY

PUMPKIN GINGER SOUP 6

ANTIPASTI 7
GRILLED ZUCCHINI, MARINATED MUSHROOM
EGGPLANT PUREE, ROASTED RED PEPPER
ARTICHOKE, OLIVE TAPENADE
WITH PROSCIUTTO DI PARMA 9

TRADITIONAL CAESAR 6
WITH ANCHOVY

FRESH GREENS 7
CHAMPAGNE VINAIGRETTE
GOAT RISING LOCAL CHEVRE

DUCK CONFIT SALAD 10
SHAVED FENNEL, ARUGULA
POMEGRANATE VINAIGRETTE

TURBOT FILET 19
APPLE SAGE CHUTNEY, LENTILS
YELLOW CURRY VELOUTE

SEARED SEA SCALLOPS 22
WITH SWEET POTATO AND PLANTAIN HASH
ROASTED POBLANO PEPPER SAUCE

PAELLA 24
SAFFRON INFUSED SPANISH RICE
WITH CHICKEN, SHRIMP, CHORIZO, MUSSELS,
SQUID, LOBSTER, AND PEAS

FRESH FETTUCCINI 18
EXOTIC MUSHROOM BLEND
AGED ASIAGO

FILET MIGNON 25
BEARNAISE, POTATO PUREE
SEASONAL VEGETABLES

ROAST HALF CHICKEN 20
FENNEL POLLEN RUB
ARTICHOKE HEART, RISOTTO DU JOUR
BROCCOLLI RABE

SAUTEED SWEET BREADS 23
WITH BUERRE NOIR AND CAPERS
PUMPKIN TORTELLINI

VEAL OSSO BUCCO 26
GARGANELLI PASTA, DEMI GLACE
TRADITIONAL GREMOLADA

SEARED DUCK BREAST 24
CARAMELIZED CIPOLLINI ONIONS
BACON BRUSSEL SPROUTS
CIDER GLAZE

CHEF/OWNER ALEXANDER SMITH. SOUS CHEF JONATHAN BURDICK. COMMITTED TO PROVIDING CREATIVE AMERICAN FARE USING ONLY THE FINEST AND FRESHEST INGREDIENTS AVAILABLE. SUPPORTING INDEPENDENT FARMERS BY USING ORGANIC, FARM RAISED MEATS AND LOCALLY GROWN PRODUCE. PROUD MEMBER OF BERKSHIRE GROWN.

PLEASE INFORM YOUR SERVER OF ANY SPECIAL DIETARY REQUIREMENTS. KITCHEN IS NOT RESPONSIBLE FOR FOODS ORDERED LESS THAN USDA RECOMMENDATIONS. KITCHEN IS ALSO NOT RESPONSIBLE FOR FOODS ORDERED OVERDONE. WE ARE HAPPY TO SPLIT SALADS AT NO CHARGE, HOWEVER, WE WILL ADD A 5.00 FEE FOR SPLIT ENTREES.

WE RESERVE THE RIGHT TO ADD AN 18 % SERVICE CHARGE.