



APPETIZERS

Hot Soup of the Day \$11

Ask your server

Gazpacho of the Day \$11

Ask your server

Crab Cake \$13

Spicy Tartar Sauce

Salmon Tartare* \$13

Ginger Cured Vegetables, Avocado, Citrus

Grilled Bread & Herbed Butter \$6

Cranberry Pecan Bread

Fried Calamari \$13

Spicy Tomato Sauce

Housemade Guacamole & Chips \$12

SALADS

(app/entree with chicken or shrimp)

Caesar \$12/20

*Romaine, Kale, Parmesan, Croutons,
Anchovy Dressing*

Endive Salad \$14/22

*Lardon, Pears, Danish Blue Cheese, Red Onion,
Port & Walnut Dressing*

Grain Bowl \$15/23

Barley, Wild Rice, Quinoa, Spring Market Vegetables, Tzatziki, Walnuts

SANDWICHES

Lamb Burger* \$16

*Pickled Vegetables, Lettuce, Tomato, Onion,
Lemon Aioli, Fries*

Grilled Sirloin Burger* \$17

*Cheddar Cheese, Lettuce, Tomato,
Pickled Onion, Barrel Aged Pickle, Fries*

Black Bean & Vegetable Quesadilla \$13

Guacamole, Salsa Cruda

Chicken Club Sandwich \$15

*Roasted Red Peppers, Arugula, Bacon,
Fontina, Sundried Tomato Aioli, Green Salad*

Chicken Salad Tartine \$15

*Cold Curry Chicken Salad on Open Face
Cranberry Pecan Bread with an Apple & Radish
Slaw, Topped with Spring Herbs and Almonds*

ENTRÉES

Coriander Crusted Salmon* \$27

*Coconut & Wakame Rice, Shiitake Mushrooms,
Citrus Soy Sauce*

Herb Crusted Rack of Lamb* 38

*Grilled Asparagus,
Potato & Leek Galette, Rosemary Au Jus*

Grilled Marinated Skirt Steak* \$29

*Sautéed Spinach, Fingerling Potatoes, Bacon
Ramp Vinaigrette, Bourbon Au Jus*

Parmesan Crusted Halibut \$27

*Quinoa and Vegetable Succotash,
Lemon Butter Sauce*

Barbecue Chicken Breast \$27

Cole Slaw & Jalapeño Cornbread

Vegan Thai Curry \$22

*With Grilled Chicken Breast 27
Sugar Snap Peas, Peppers, Tomatoes, Eggplant,
Bamboo Shoots, Peanuts, Coconut Jasmine Rice*

SIDES \$7

~Side Mesclun Salad

~French Fries

~Grilled Asparagus

~ Quinoa Succotash

~Coconut Jasmine Rice

~Sautéed Spinach

~Roasted Cauliflower with Raisins and Almonds

SWEETS \$11

Chocolate Mousse Cake

*Caramel & Chocolate Sauces,
Chocolate Pecan Heath Bar, Chocolate Gelato*

Almond Lemon Semifreddo

Whipped Cream and Raspberry Sauce

Key Lime Pie

*Chantilly Cream, Raspberry Chambord Sauce,
Fresh Berries*

Vanilla Bean Creme Brulee

Vanilla Pecan Tulle

Rhubarb and Strawberry Crisp (Vegan)

Vanilla Vegan Ice Cream

Cookie Plate

*Pecan Brownie, Chocolate Chip Cookies,
Pistachio Chocolate Biscotti,
Almond Anise Biscotti*

Gelato/Sorbet (3 scoops)

*Mint Chip, Chocolate, Pistachio,
Salted Caramel, Vanilla,
Pineapple Sorbet, Black Currant Sorbet*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

BRUNCH SPECIALS
Available Saturday-Sunday 12-4PM

\$22 Price fix:
Any brunch special, bloody mary or mimosa,
and coffee or tea

Buttermilk Blueberry Pancakes 13

*Choice of Apple Wood Smoked Bacon or
Chicken & Apple Sausage*

Herb Omelet with Two Fillings 16

*Choice of Two Fillings:
Spinach, Tomatoes, Onions, Roasted Peppers, Fontina Cheese, Cheddar Cheese,
French Feta, Goat Cheese. Served with French Fries & Mesclun Salad*

Eggs MacDougal* 13

*Two Poached Eggs on an English Muffin with Canadian Bacon
Or With Spinach & Cured Salmon \$14
Served with Saffron Aioli
Served with French Fries & Mesclun Salad*

Brunch Tasting 15

*Baby Buttermilk Blueberry Pancakes, Two Scrambled Eggs,
Chicken & Apple Sausage, French Fries*

Challah French Toast 13

*Choice of Apple Wood Smoked Bacon,
Chicken & Apple Sausage or Fresh Fruit*

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BEER

<i>Abita Light</i>	12oz	8	<i>Bells Fruit Fight Tart Ale</i>	12oz	8
<i>Victory Prima Pils</i>	12oz	8	<i>Einbecker non-alcoholic</i>	12oz	8
<i>Southern Tier IPA</i>	12oz	8	<i>Stiegl Grapefruit Radler</i>	12oz	8
<i>Allagash White</i>	12oz	8	<i>Dogfish Mango Smoovie, Tart Ale</i>	12oz	8

COCKTAILS

<i>The Mule</i>	16	<i>Sidecar Named Desire</i>	16
Bourbon, Fresh Lime Juice, Ginger Beer		Rum, Cognac, Fresh Lemon Juice, Triple Sec	
<i>Jalapeño MangoRita</i>	16	<i>Chef's Kiss</i>	16
Tequila, Mango, Fresh Lime Juice, Sugar, Jalapeño		Gin, Pamplemousse, Fresh Lime Juice, Sparkling Rose	
<i>Jane Jacob's Gimlet</i>	16	<i>Black Manhattan</i>	16
Vodka, Fresh Lime, Sugar, Cucumber		Rye, Amaro, Angostura Bitters	

Wines by The Glass

Sparkling by the glass

<i>Glera</i>	<i>Prosecco, Prosecco Bortolotti</i>	<i>Veneto, Italy</i>	12
<i>Pinot Noir</i>	<i>Brut Rosé, Crémant De Bourgogne NV</i>	<i>Burgundy, France</i>	12

White Wines by the Glass

<i>Moscatel</i>	<i>"La Melonera," Encina del Inglés 2015</i>	<i>Andalucia, Spain</i>	12
<i>Chardonnay</i>	<i>'Napa Valley', Y3 Jax 2019</i>	<i>Napa Valley, California</i>	12
<i>Arinto</i>	<i>"Wines without make-up," Filipa Pato 2016</i>	<i>Beiras, Portugal</i>	12
<i>Riesling</i>	<i>Forster Kirchenstuck Auslese, Eugen Muller</i>	<i>Pfalz, Germany</i>	12
<i>Sauvignon Blanc</i>	<i>Hunky Dory, Huia Vineyards 2020</i>	<i>Marlborough, New Zealand</i>	12

Rose & Orange Wines by the Glass

<i>Sangiovese, Prugnolo</i>	<i>Rosé di Casanova, Casanova della Spinetta</i>	<i>Tuscany, Italy</i>	12
<i>Cerceal, Malvasia, Encruzado</i>	<i>Dão 'Maceration', Adega de Penalva,</i>	<i>Dao, Portugal</i>	12

Red Wines by the Glass

<i>Pinot Noir</i>	<i>Montinore State 2018</i>	<i>Willamette Valley, Oregon</i>	12
<i>Cabernet Sauvignon</i>	<i>North Coast Selection 2017</i>	<i>North Coast, California</i>	12
<i>Shiraz</i>	<i>Margaret River, Ashbrook Estate 2016</i>	<i>Western Australia, Australia</i>	12
<i>Malbec</i>	<i>Gran Terroir Tupungato, Zorzal 2016</i>	<i>Mendoza, Argentina</i>	12

Wines by the Bottle

Sparkling Wine by the Bottle

<i>Glera</i>	<i>Prosecco, Prosecco Bortolotti</i>	<i>Veneto, Italy</i>	46
<i>Pinot Noir</i>	<i>Brut Rosé, Crémant De Bourgogne NV</i>	<i>Burgundy, France</i>	46
<i>Chardonnay, P. Noir</i>	<i>Brut Rose, Caraccioli Cellars</i>	<i>Santa Lucia Highlands</i>	52
<i>Xarel-lo, Macabeau</i>	<i>Reventos I Blanc, Conca Del Reu Anoia de Nit 2013</i>	<i>Catalonia, Spain</i>	52
<i>Xarel-lo, Macabeau</i>	<i>Brut Cava, Conquilla</i>	<i>Catalonia, Spain</i>	38
<i>Chardonnay</i>	<i>1er Cru Blanc de Blancs, Pascal Duquet NV</i>	<i>Côte des Blancs, Champagne</i>	75
<i>P. Meunier, P. Noir</i>	<i>Blanc de Noirs, Noire Réserve, Moussé Fils NV</i>	<i>Vallée de la Marne, Champagne</i>	105

Sparkling Wine by the Half-Bottle

<i>Chardonnay/Pinot Meunier</i>	<i>Brut Tradition, Gaston Chiquet NV</i>	<i>Vallée de la Marne, Champagne</i>	48
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Rosé & Orange by the Bottle

<i>Zweigelt, Pinot Noir</i>	<i>Rosé Gobelsburg</i>	<i>Niederösterreich, Austria</i>	48
<i>Sangiovese, Prugnolo</i>	<i>Rosé di Casanova, Casanova della Spinetta</i>	<i>Tuscany, Italy</i>	46
<i>Cerceal, Malvasia</i>	<i>Dão Branco 'Maceration', Adega de Penalva,</i>	<i>Dao, Portugal</i>	46

White Wines by the Bottle

<i>Sauvignon Blanc</i>	<i>Hunky Dory, Huia Vineyards 2020</i>	<i>Marlborough, New Zealand</i>	46
<i>Riesling</i>	<i>Kabinett Vom Basalt Rechstein, E. Müller 2017</i>	<i>Pfalz, Germany</i>	46
<i>Chardonnay</i>	<i>'Napa Valley', Y3 Jax 2019</i>	<i>Napa Valley, California</i>	46
<i>Sauvignon Blanc</i>	<i>Mendocino County Heron 2018</i>	<i>Anderson Valley, California</i>	48
<i>Riesling</i>	<i>A to Z Wineworks 2015</i>	<i>Willamette Valley, Oregon</i>	40
<i>Chenin Blanc</i>	<i>Lieu Dit Metier 2017</i>	<i>Santa Ynez Valley California</i>	50
<i>Chardonnay</i>	<i>Chablis, Domaine Pinson Freres 2019</i>	<i>Burgundy, France</i>	55
<i>Pinot Gris</i>	<i>Classique, Domaine Paul Blanc 2018</i>	<i>Alsace, France</i>	50
<i>Torrontes</i>	<i>Cafayate, Dos Minas 2020</i>	<i>Salta, Argentina</i>	48
<i>Chardonnay</i>	<i>Bread & Butter 2017</i>	<i>Napa Valley, California</i>	48
<i>Chardonnay</i>	<i>"Santos Brujos," Viñas del Sol 2015</i>	<i>Baja California, Mexico</i>	42
<i>Arinto</i>	<i>"Wines without make-up," Filipa Pato 2016</i>	<i>Beiras, Portugal</i>	46
<i>Moscatel</i>	<i>"La Melonera," Encina del Inglés 2015</i>	<i>Andalucia, Spain</i>	46
<i>Chardonnay</i>	<i>Beaune Aigrots 1er Cru, Albert Morot 2012</i>	<i>Burgundy, France</i>	52
<i>Chardonnay</i>	<i>Viré Clessé, Domaine Cordier Pere et Fils 2014</i>	<i>Burgundy, France</i>	55
<i>Pinot Grigio</i>	<i>Alto Adige, San Pietro 2017</i>	<i>Trentino-Alto Adige, Italy</i>	48
<i>Sauvignon Blanc</i>	<i>Sancerre, Vieilles Vignes Domaine Pastou 2020</i>	<i>Loire, France</i>	53

Red Wine by the Half-Bottle

<i>Zinfandel</i>	<i>Seghesio 2017</i>	<i>Sonoma, California</i>	24
<i>Tempranillo</i>	<i>CVNE Cune Crianza 2017</i>	<i>Rioja, Spain</i>	24
<i>Sangiovese</i>	<i>Chianti, Rocca di Montegrossi 2018</i>	<i>Tuscany, Italy</i>	24

White Wine by the Half-Bottle

<i>Sauvignon Blanc</i>	<i>Sancerre, Chavignol Domaine Pierre Martin 2019</i>	<i>Loire Valley, France</i>	24
<i>Veltliner</i>	<i>Weingut Brundlmayer, Kamptal Terrassen 2019</i>	<i>Niederosterreich, Austria</i>	24

Red Wines by the Bottle

<i>Cabernet Sauvignon</i>	<i>Sean Minor Signature Series 2017</i>	<i>North Coast, California</i>	46
<i>Pinot Noir</i>	<i>Montinore State Red Cap 2018</i>	<i>Willamette Valley, Oregon</i>	46
<i>Cotes du Rhone</i>	<i>Bieler Pere et Fils La Jassine 2016</i>	<i>Rhone, France</i>	45
<i>Malbec</i>	<i>Gran Terroir Tupungato, Zorzal 2016</i>	<i>Mendoza, Argentina</i>	46
<i>Cabernet Franc</i>	<i>Keuke Lake Vineyards, Overlook Farms 2014</i>	<i>Finger Lakes, New York</i>	55
<i>Shiraz</i>	<i>Ashbrook Estate, Margaret River, 2016</i>	<i>Western Australia, Australia</i>	46
<i>Pinot Noir</i>	<i>Point North 2018</i>	<i>Willamette Valley, Oregon</i>	48
<i>Pinot Noir</i>	<i>Bourgogne, Domaine Arlaud 2018</i>	<i>Burgundy, France</i>	52
<i>Tempranillo</i>	<i>Rioja Vina Alberdi Reserva 2016</i>	<i>Rioja, Spain</i>	52
<i>Sangiovese</i>	<i>Chianti Colli Senesi, Le Calcinale 2018</i>	<i>Tuscany, Italy</i>	48
<i>Primitivo</i>	<i>di Manduria, Felline 2016</i>	<i>Puglia, Italy</i>	48
<i>Zinfandel</i>	<i>Old Vine, Brooklyn Winery 2013</i>	<i>Lodi, California</i>	51
<i>Cabernet Sauvignon</i>	<i>"Kith and Kin," Round Pond Estates 2018</i>	<i>Napa, California</i>	55
<i>Cabernet Sauvignon</i>	<i>Old Vine Cabernet, Deciderio HRNDZ 2014</i>	<i>San Benito, California</i>	61
<i>Mencía</i>	<i>Ultreia, Bodegas y Viñedos Raúl Pérez 2017</i>	<i>Castilla y León, Spain</i>	45
<i>Pinot Noir</i>	<i>Brooks Winery 2017</i>	<i>Willamette, Oregon</i>	54
<i>Nerello Mascalese</i>	<i>Etna Rosso Tenuta delle Terre Nere 2018</i>	<i>Sicily, Italy</i>	48
<i>GSM</i>	<i>Châteauneuf-du-Pape, "Clos du Mont Olivet" 2016</i>	<i>Rhône, France</i>	85
<i>C.Sauvignon, Merlot</i>	<i>Graves, Château de Landiras 2015</i>	<i>Bordeaux, France</i>	48
<i>Grenache</i>	<i>Gigondas, Domaine Santa Duc Aux Lieux-Dits 2012</i>	<i>Rhône, France</i>	85
<i>Zweigelt</i>	<i>"Blauer Zweigelt Gigama," Leth 2008</i>	<i>Niederösterreich, Austria</i>	60
<i>Syrah</i>	<i>Kloof Street, Swartland Rouge 2017</i>	<i>Western Cape, South Africa</i>	48
<i>Cabernet Sauvignon</i>	<i>Highberry 2014</i>	<i>Stellenbosch, South Africa</i>	50
<i>Syrah</i>	<i>Zenata, Ouled Thaleb 2012</i>	<i>Rabat-Casablanca, Morocco</i>	48
<i>Cabernet Sauvignon</i>	<i>Golan Heights, Yarden Galilee 2015</i>	<i>Galilee, Israel</i>	70
<i>Negroamaro</i>	<i>Salice Salentino, Cosimo Taurino 2010</i>	<i>Puglia, Italy</i>	48
<i>Cabernet Sauvignon</i>	<i>Paso Robles, Banshee 2017</i>	<i>Paso Robles, California</i>	50
<i>Merlot, C. Franc</i>	<i>North Fork Blend, Brooklyn Winery 2015</i>	<i>Long Island, New York</i>	50
<i>Montepulciano</i>	<i>d'Abruzzo, Torre Raone 2018</i>	<i>Abruzzo, Italy</i>	48
<i>GSM</i>	<i>Hahn, Central Coast 2017</i>	<i>Central Coast, California</i>	52