



Appetizers

Warm Goat Cheese and Arugula Salad \$ 12

seared goat cheese on a bed of fresh arugula, with dried cranberries, piquillo peppers, toasted almonds and red onions in a balsamic vinaigrette

Slow Roasted Pork Belly..... \$ 10

slow braised and seared White Marble Farms pork belly, grilled pineapple relish soy caramel, coconut froth, micro cilantro

*Tuna Nachos * \$ 12*

fresh sushi grade tuna tartar tossed in sesame oil, topped with sriracha sour cream, pickled ginger, wakame salad and fried wontons

House Salad \$ 8

mixed greens tossed with fresh herbs, shaved vegetables, parmesan croutons, and a sherry wine vinaigrette

Eli's Calamari \$ 10

with fresh cilantro, coriander salt, herbs and spices, a smoked jalapeno aioli sauce and lime

Compressed Watermelon Salad..... \$ 11

marinated red & yellow watermelon, Moroccan olives, pickled fennel, Beaver Brook Farm feta, Greek yogurt, mint, arugula

Grilled Octopus Niciose..... \$ 14

tender grilled octopus, fingerling potatoes, haricot vert, olives, capers, pea greens a slow poached Blazing star farm egg, mustard vinaigrette

Soup du Jour

\$ Price du Jour.. \$





Entrees

Housemade Grilled Lamb Sausage \$ 22

served over a ragout of chickpeas & summer squash
finished with house made Vadouvan curry & a herb salad

Rock Shrimp Pasta..... \$ 24

rock shrimp tossed with Calabrian chilies, arugula, Sicilian oregano,
lemon crème fraîche, and fresh cut fettuccini

Grilled Flat Iron \$ 29

Black Angus flat iron rubbed with our house spice mix, wild mushrooms,
blue cheese & leek bread pudding, horseradish butter

Grilled Sea Scallops..... \$ 26

roasted eggplant agridulce, tabbouleh salad, tzatziki, crispy shallots

Seared Trout \$ 25

cast iron cooked trout served with a wild rice cake, roasted fennel,
smoked tomato "caviar", fennel fronds

Roasted Market Cod..... \$ 26

North Atlantic cod, with roasted asparagus, Meyer lemon vinaigrette, piquillo pepper sauce,
potato puree and crispy Serrano ham

Murry Farm Chicken Breast..... \$ 19

marinated and slow roasted, with potato puree,
baby gem lettuce, and a dried plum pan sauce

Cioppino..... \$ 24

an Italian fisherman's stew of mussels, cod, rock shrimp, & scallops
with roasted tomatoes, Sardinian couscous, a tomato-lobster broth, and grilled ciabatta



We ask all guests please DO NOT use cell phones while in the restaurant

... shared plate charge of \$4 on all items ... a gratuity of 20% will be added to parties of six or more ...

...we accept only Visa ♦ MasterCard ♦ Discover credit cards...

* : please be aware that items served rare or raw may pose a potential health risk, for more information please see the host/ hostess