

Starters

- Kung Pao Brussels sprouts with peanuts, sesame, and scallion 15
- Mediterranean dip trio, falafel, cucumber, warm pita 16
- Vegetable soup with white beans, Tuscan kale, and Berkshire pork 12
- *Tuna tartare, crispy sushi rice, avocado, yuzu, and sriracha 21
- Seared red beets, burrata cheese, kiwi berries, fennel pollen, pistachio 17
- Baby kale and apple salad, pecans, roasted sweet potato, maple - bacon vinaigrette 16
- Duck wings, celeriac and apple, Autumn spices, black lime 18
- Half dozen East coast oysters, cocktail sauce, cucumber and chili ceviche 3 each
- Crispy calamari, celery salad, Calabrian chili and lemon aioli 16
- Spicy lamb meatballs, chopped vegetable and parsley salad, Ras el hanout 16
- Spa salad, chickpeas, avocado, edamame, yogurt herb dressing 16
- House salad, aged sherry vinaigrette, cucumber, tomato, carrot 14
- Asian chopped salad, mandarin orange, cashews, miso, and sesame 14

Sides

- Black and blue fries, gorgonzola sauce 10
- Sour cream and onion potato salad 10
- Alubia blanca white beans and Tuscan kale 12
- Braised spinach and chickpeas 10
- Brussels sprouts and sweet potatoes, citrus herb butter 12

Chefs - Albert DeAngelis and Matthew McNerney

Chef de Cuisine - Jose Zapata

General Manager - Francisco Barboza

Main Course

- Salmon, tuna, or shrimp bowl, Autumn vegetables, lentils, jasmine rice, and avocado 30
- Short rib ravioli “gigante” , herb flavored pasta, butternut squash, apple butter 28
- House made spinach tagliatelle, thyme roasted mushrooms - almond crusted burrata 26
- Spicy lobster spaghetti, cherry tomatoes, baby arugula 35
- Rohan duck breast, Autumn vegetables, duck confit, star anise and orange 36
- Peruvian style chicken thighs, “arroz con pollo”, cilantro crema 28
- *Faroe Island salmon, white beans, Tuscan kale, porcini - tomato sugo 34
- Organic crispy tofu, mushroom and roasted vegetable “Bolognese”, herb gremolata 24
- Berkshire pork chop, sour cream and onion potatoes, bacon, pineapple, huli huli sauce 35
- Australian lamb rack, braised spinach and chickpeas, smoked paprika, yogurt 40
- Pan roasted west coast halibut, baby organic yams, Brussel sprouts, citrus - herb butter 36
- Grilled 12 oz NY Strip (42) or 24 oz dry aged ribeye (75) steak fries, shiitake vinaigrette

Asian, Spa, Kale, or House Salad

with Salmon \$34 with Chicken \$24 with Skirt Steak \$27 with Jumbo Shrimp \$34

Sandwiches

- Buttermilk fried chicken sandwich, pimento cheese, bacon & onion jam 21
- *Eastend burger, beer cheese, peppadew mayo, pickled green tomatoes 24
- Shrimp or skirt steak tacos, cabbage, queso fresco, avocado 25
- Chickpea and spinach burger, vegetable - sumac raita 18

Tuesday Night is “Wine Appreciation Night”

50% off all bottles under \$100 25% off bottles \$100 and over

*consuming raw or undercooked meat, seafood, shellfish, & eggs increases the risk of foodborne illness

Sparkling

Prosecco - Isotta Manzoni, IT	Glass	Bottle
Sparkling Rose — 'Cuvée Emilia, Manzoni, IT	12	48
Champagne - Moët & Chandon Imperial Brut, Champagne, FR	14	56
	27	

White

Rosé - Petula, Marrenon Luberon, Rhone, FR	12	48
Rosé - Fleurs de Prairie, Cotes de Provence, FR	16	64
Chardonnay - Calera, Central Coast, CA	16	64
Chardonnay - Domaine Michel Barraud, Macon-Villages,Burgundy,FR	19	76
Sancerre - Paul Balland, Les Hautes Pierres, Loire, FR	19	76
Sauvignon Blanc – Justin, Central Coast, CA	12	48
Pinot Grigio – Vigneti del Sol, IT	12	48
Gavi de Gavi (Cortese), Picollo, Piedmont, IT	13	52

Red

Malbec – Cabrini, Mendoza, AR	12	48
Pinot Noir – Planet Oregon, Willamette Valley, OR	16	64
Tempranillo - Nucerro, Rioja, SP	12	48
Cabernet Sauvignon – Chop Shop, CA	12	48
Cabernet Sauvignon – Bellacosa, North Coast, CA	16	64
Super Tuscan – Caburnio, Toscana, IT	16	64

Ask your server about our rotating selection of draft beers

Bottled & Canned Beers

60 Minute IPA Dogfish Head Craft Brewery	DL	6.0%	10
Allagash White Allagash Brewing Company	ME	5.1%	10
Modelo Especial Grupo Modelo	MEX	4.4%	7
Juice Bomb IPA Sloop Brewing Co	NY	6.5%	10
Original Unfiltered Cider Downeast Cider	MA	5.1%	10

16 oz Cans

Superscript American IPA Kent Falls Brewing Co.	CT	6.0%	12
Wrench New England IPA Industrial Arts Brewing Co.	NY	7.1%	12
8 Days A Week American Pale Ale Beer’d Brewing Co.	CT	6.7%	12
Vliet German Style Pilsner Threes Brewing Co.	NY	5.3%	12
The Hollow Pilsner Kent Falls Brewing Co.	CT	5.0%	12

Red or White Sangria 12

Red or white wine, pineapple, brandy, triple sec
Rum, tequila, served with fresh citrus

Rainbow Punch 15

Plantation Rum Blend, All Spice, Dry Curacao
House Made Grenadine, Tropical Fruit Blend

Marble Tulip 14

Prosecco , Lillet Rose
Pomegranate Seeds

Swizzle 15

Plantation Pineapple Rum, Velvet Falernum,
Demerara, Angostura Bitters, Fresh Lime Juice

Don Johnson 15

Tito’s Vodka, Mint, Grapefruit, Lime

Lavender Spa Lemonade 18

Monkey 47 Gin , Lemon Juice, Prosecco
Lavender & Butterfly Pea Flower Tincture

Steve McQueen 15

Tito’s Vodka, Fresh Strawberry Puree
Fresh Lime Juice, Cranberry

Round Hill Road Martini 16

Absolut Pear Vodka , St Germain, Prosecco

Mexican Firing Squad 16

Reposado Tequila, Lime, Angostura,
House Made Gre nadine

Irish Old Fashioned 14

Jameson Black Barrel, Demerara Syrup,
Angostura & Orange Bitters

Jungle Cat 15

Del Maguey Vida Mezcal, Campari,
Demerara Syrup, Pineapple, Fresh Lime Juice

Aviation 15

Fords London Dry Gin, Maraschino , Lemon
Crème de Violette

French 75 14

Neversink Gin, Lemon Juice
Lemon Cordial, Sparkling Wine

Last Word 15

Brooklyn Gin, Green Chartreuse,
Luxardo Cherry Liqueur, Lime Cordial

Tommy’s Margarita 15

Blanco Tequila, Agave , Lime

Three Amigos 15

Dos Hombres Mezcal, Blood Orange & Habanero
fresh lime, Combier Orange Liqueur

Old Habit 13

Sazerac Rye Whiskey, Dry Vermouth,
Black Walnut Bitters, Demerara Syrup

Spring Spritz 16

Titos Vodka, Aperol, Grapefruit, Lime, Prosecco

Paper Plane 15

Sazerac Rye, Aperol, Amaro Nonino
Lemon Juice

Sazerac Cocktail 15

Sazerac Rye, Absinthe, Demerara Syrup
Peychaud & Angostura Bitters