

Liberty, when it begins to take root,
is a plant of rapid growth.

-GEORGE WASHINGTON



• **B I T E S & M O R E** •

DEVILS ON HORSE BACK* 13

Goat Cheese Stuffed Dates, Bacon Wrapped, Dijon

WINGS 15

Buffalo or Golden BBQ

CALAMARI 15

Traditional | New England

HOUSE MADE PIZZA

Margherita 10 | Prosciutto, Fig & Arugula 15

WARM PRETZELS 13

Cheese Fondue, Spicy Mustard

OYSTERS ROCKEFELLER 18

Mozzarella, Spinach, Seasoned Bread Crumbs,
Garlic Shallot Butter Sauce

CRAB SPRING ROLLS 22

Carrots, Scallions, Dijon Mustard, Soy Sauce,
Avocado Cilantro Mousse

MOJO DE AJO SHRIMP 18

Toasted Garlic, Tomato, Olive Oil, Crostini

BEETS & BURRATA 15

Roasted Beets Purée, Black & White Sesame Seeds Crisps,
Red Wine Vinaigrette

• **S A L A D S** •

Add Chicken 8, Grilled Shrimp 10,
Salmon 10, Hanger Steak 10

FRIED GOAT CHEESE 15

Mixed Greens, Beets, Candied Pecans,
Pumpkin Seeds, Champagne Vinaigrette

CAESAR 15

Croutons, Parmesan Reggiano

CHOPPED* 15

Radicchio, Bibb, Red Peppers, Chickpeas, Red Onions,
Capers, Feta, Oregano Vinaigrette

ARTICHOKE HEARTS* 16

Frisée, Pancetta, Sweet Cherry Peppers, Crispy Capers,
Goat Cheese, Roasted Garlic Vinaigrette

COBB* 18

Egg, Bacon, Chicken, Romaine, Avocado, Red Onion,
Tomato, Buttermilk Ranch Dressing

• **S A N D W I C H E S** •

ZABRISKIE BURGER 20

Sharp White Cheddar, Bacon, Aioli, Buttermilk Onion Ring
Add Truffle Butter 3

STILTON BURGER 20

Stilton Blue Cheese, Port Caramelized Onions

FRIED CHICKEN 17

Slaw, B&B Pickles, Green Chili Aioli

ASIAN SALMON BURGER 28

Toasted Sushi Rice Cake, Asian Slaw, Avocado, Sweet Soy Sauce

SHRIMP TEMPURA TACOS 23

Corn Tortilla, Baby Arugula, Pickled Red Onions,
Cilantro Lime Crema

NY STRIP SANDWICH 22

Thinly Sliced Prime Strip, Onions, Cheddar, Peppadew Peppers

*Gluten Free

• **O Y S T E R S** •

EAST COAST | WEST COAST
Market Price

Ask your server for our daily selection

• **E N T R E E S** •

SPAGHETTI CARBONARA 28

Goat Cheese Béchamel, Pecorino, Grana, Pancetta,
Crispy Prosciutto, Egg Yolk

BOLOGNESE TAGLIATELLE 16/30

Tomato, Grana Padano

LOBSTER PAPPARDELLE 42

Roasted Tomatoes, Portobello Mushrooms,
Scallions, Corn, Tomato Butter

ROASTED CHICKEN 29

Soft Polenta, Grilled Zucchini, Herb Gravy

CRISPY LONG ISLAND DUCK BREAST 38

Creamy Orzo, House-Made Chorizo, Cranberry Sauce, Demi

NORWEGIAN SALMON* 34

Preserved Lemon Risotto, Asparagus

GRILLED SWORDFISH 38

Moroccan Couscous, Broccolini, Preserved Lemon Basil Sauce

DIVER SEA SCALLOPS* 39

Chorizo, Braised White Beans, Broccoli Rabe

• **B U T C H E R C U T S** •

8oz STEAK FRITES* 34

Arugula, Seasoned House-Cut Fries, Salsa Verde

14oz NY STRIP STEAK 49

Black Truffle Mashed Potatoes, Spinach, Demi

16 oz BERKSHIRE PORK PORTERHOUSE CHOP 44

Mashed Sweet Potatoes, Red Cabbage, Dried Cranberries,
Merlot Reduction

BRAISED SHORT RIBS 48

Mission Figs, Portobello, Risotto, Cabernet Sauvignon Demi

• **S O M E T H I N G E X T R A** •

-12-

OVEN ROASTED FINGERLING POTATOES

Pancetta, Roasted Red Peppers, Onions, Garlic Parmesan Aioli

CHARRED CAULIFLOWER Sweet Peppers, Capers,
Provolone, Breadcrumbs

OVEN ROASTED BRUSSELS SPROUTS Maple Sweet Soy
Balsamic Glaze

GRILLED CORN Scallions, Cashews, Green Chili Aioli

PLEASE LET YOUR SERVER KNOW OF ANY DIETARY RESTRICTIONS

VEGETARIAN OPTIONS AVAILABLE

Follow us on social media!

