



# our 18th anniversary

## smaller plates

<b>spicy tuna tower</b>	yellowfin tar tar+avocado+habanero aioli+napa+crispy wonton chips	<b>*gf</b>	<b>21</b>
<b>spinach arancini</b>	honey-truffle+romano crispy rice balls		<b>14</b>
<b>super lump crab cake</b>	baby greens+lemon-shallot aioli		<b>24</b>
<b>meatballs</b>	house ground prime beef + tomato + fresh mozzarella	<b>gf</b>	<b>15</b>
<b>crispy shrimp</b>	sriracha + lemon garlic aioli + cilantro		<b>22</b>
<b>hand made dumplings</b>	spicy pork+napa cabbage + hoisin		<b>15</b>
<b>bacon-cocoa brussels</b>	like no other.	<b>gf</b>	<b>19</b>
<b>candy stripe beets "carpaccio"</b>	warm goat cheese +lemon + little greens+pepitas	<b>gf</b>	<b>17</b>
<b>original caesar</b>	romaine + arugula + parmesan wafer + our dressing	<b>*gf</b>	<b>14</b>

## fresh pasta +noodles

<b>shrimp limoncello</b>	fresh pasta+toasted garlic+bok choy+parmesan		<b>38</b>
<b>pappardelle</b>	Bianco spicy sausage + tomato cream + hot oil+ basil		<b>32</b>
<b>gnocchi</b>	pillows of love+tomato +romano+basil		<b>28</b>
<b>rice noodles</b>	lots of veggies+cilantro+garlic+hoisin	<b>gf</b>	<b>29</b>

CHEF GREGG'S **GLUTEN FREE GNOCCHI** NOW AVAILABLE!

**HAPPY TO PREPARE YOUR OLD FAVORITES** ..if we have the ingredients and the time.

## larger plates

<b>duck and noodles</b>	pan roasted breast +asian vegetables+rice noodles+spiced hoisin	<b>gf</b>	<b>42</b>
<b>seared sushi tuna</b>	everything crust + arancini + baby bok choy+lemon-soy beurre blanc		<b>45</b>
<b>lamb "frites"</b>	tender chops +hand cut fries + rosemary+ bordelaise	<b>gf</b>	<b>43</b>
<b>steakhouse special</b>	chef's whim		<b>MKT</b>
<b>haddock</b>	pan roasted + focaccia crumbs + whipped russets + arugula +lemon beurre blanc		<b>36</b>
<b>dayboat</b>	chef's rendition of a local fish		<b>MKT</b>
<b>chicken milanese</b>	burrata +tomato +arugula+lemon+fig balsamic+pecorino		<b>36</b>
<b>eggplant</b>	thin sheets layered with pomodoro + parmesan béchamel		<b>33</b>

## sweets

<b>chocolate souffle</b>	vanilla gelato + salted caramel	<b>gf</b>	<b>16</b>
<b>lemon brioche pudding</b>	whipped cream+lemon curd		<b>15</b>
<b>vanilla bean creme brûlée</b>		<b>gf</b>	<b>12</b>
<b>affogato</b>	Vanilla gelato + espresso	<b>gf</b>	<b>15</b>

\* THERE ARE NO NUTS, NUT OILS USED IN ANY OF OUR COOKING\*    \*we only use extra virgin olive oil and soybean oil\*

\*PLEASE INFORM US OF ANY FOOD ALLERGIES\*    \*gf =can be prepared gluten free

**GREGG BRACKMAN CHEF AND OWNER**