

Beginnings

- Baby Romaine Salad - White Anchovies, Fried Chick Peas, Sumac, and Roasted Garlic Dressing 10
- Bibb Salad - Frisee, Oranges, Shaved Fennel, Creamy Poppy Seed Dressing, Caramelized Goat Cheese 12
- Crispy Brussels - Bacon Jam, Grated Fresh Horseradish 12
- Mushroom and Smoked Cheddar Empanada - Herb Ricotta, Green Tomato Chutney 9
- Cold Smoked Salmon Toast - Crispy Cracker, Avocado, Red Onion, Capers 10
- Crab and Corn Cake - Two 4oz. Crab Cakes With Cilantro Salad & Black Bean Puree 16
- Steamed Mussels - Tomatoes, Harissa Coconut Broth, Grilled Bread 15
- Heirloom Tomatoes - Buratta Cheese, Snap Peas, Herb Vinaigrette, Red Onion, Basil seed Vinaigrette 14
- Charcuterie Board - Smoked Salmon, Chef Selection of Seasonal Meats, Cheeses & Pickled Things 21
- Clam Chowder /Soup Du Jour - 8/10

Intermission

- New York Strip 14oz - Whipped Potatoes, Guemes Island Mushrooms, Roasted Corn, Red Wine Essence 35
- House-Made Fettuccini - Peas, Duck Bacon, Cauliflower Cream 22
Add Chicken \$9
- Beef Short Rib - Arugula Salad, Bleu Cheese, Red Onion, Candied Garlic Vinaigrette 30
- Scallops - Hummus Puree, Roasted Carrots, Carrot Top Pesto, Preserved Lemons 32
- Herb Roasted Chicken - Amish Free-Range Chicken, Brussels Sprouts, Fingerling Potatoes, Bacon, and Corn Puree 26
- Herb & Mustard Crusted Halibut - Mushrooms, Cous Cous, Fava Beans 30
- Waygu Burger - Bibb Lettuce, Pickled Red Onions, Smoked Cheddar, Black Garlic Aioli, House Cut Fries 17
Substitute a Vegan Patty
- Fish and Chips - Battered Cod, House Cut Fries, Tartar Sauce 17

Resolution

- Molten Chocolate Cake - Vanilla Ice Cream, Macerated Strawberries 9
- Lemon Poppy Seed Cake - Blueberry Compote, Whipped Lavender Cream 9
- Creme Brulee - 10
- Animal Crackers and Ice Cream - Choice of Ice Cream with One Cookie 6
- Coconut Panna Cotta - Jerk Pineapple Compote and Chillies 9