

## SHARING | STARTERS

Summer 2020

chef de cuisine: Kevin Conway

**Warm Castelvetroano Olives**, *roasted garlic, tomatoes, shallots, basil, red wine, balsamic vinegar, grilled baguette* 10

**Fried Oysters**, *spring vegetable relish, horseradish aioli, greens\** 15

**Ceviche**, *dayboat catch, scallop, peaches, shallot, garlic, sweet peppers, yuzu, greens, paprika oil\** 13

**Local Caesar**, *little gem lettuce, grana padano, olives, crispy duck skins, peppered lavash, 1110 caesar dressing* 12 **add white anchovies** 2

**Mixed Greens**, *caramelized onion & strawberry vinaigrette, roasted peanuts, pickled shallots* 10

**Braised Beef Sliders**, *braised beef tenderloin, truffled whole grain mustard aioli, bread & butter pickles, house made brioche* 14

**Sesame Tuna**, *orange supremes, local greens, lemon crème fraîche, avocado\** 17

## MAINS

**Seared Day Boat Catch**, *chef's preparation\** MP

**Seared Sea Scallops**, *mushroom duxelles, shaved squash, black garlic & lemon vermouth beurre blanc\** 35 **starter** 18

**Grilled BBQ Rubbed Chicken Breast**, *grilled little gem lettuce, champagne vinaigrette, charred tomatoes, roasted garlic, basil & balsamic gastrique* 28

**Smoked Pork Shoulder**, *crispy pork belly, strawberry & oyster mushrooms, grilled baguette, mustard bbq sauce* 30

**Seared Duck Breast**, *strawberry & caramelized onion tart, grilled head lettuce, apple jack vinaigrette, blackberry gastrique\** 35

**Filet Mignon**, *roasted new potatoes, caramelized brussels sprouts, bacon, oyster mushrooms, hickory gastrique, herb & garlic emulsion\** 38

**Mushroom Risotto**, *grilled squash, lemon gastrique, tomatoes, local greens* 26

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**20% gratuity is being added to all checks**