



LUNCH

FOR THE TABLE

3 for 16/5 for 25

CURED & SMOKED FISH

maple smoked salmon
smoked rainbow trout
smoked mussels
smoked pollock rillette
marinated seafood salad

CURED MEATS & PATE

NJ prosciutto
lamb mortadella
pork lomo
country terrine
duck liver paté

ARTISAN CHEESE

kunik goat - NY
ewe's blue - NY
fulper farm cheddar- NJ
shepherd's basket- NJ
tomme - NY

TO START

OYSTERS 3 ea
daily east and west coast selection

DEVILED EGGS 6
smoked herring, scallions, garlic chips

STEAMED MUSSELS 14
fennel confit, tarragon, fresh chilies,
white wine, grilled bread

POACHED SHRIMP 16
mustard tartar, cocktail sauce

FLATBREAD 10
ricotta, mushroom, caramelized onion, herb oil

SALADS

BUTTER LETTUCE 10
hazelnuts, honey sherry vinaigrette,
aged goat cheese

GEM LETTUCE CAESAR 12
lolla rossa, white anchovies,
parmesan crouton

SEVEN VEGETABLE SALAD 13
radishes, green beans, peas, endive, cucumber,
tomato, sugar snaps

ROASTED BEET & FARRO 14
spring onion vinaigrette, blue cheese, currants,
celery, kale

ADD:

pan seared salmon 10
grilled flatiron steak 10

grilled chicken 6
chilled shrimp 9



EXPRESS LUNCH

dine in or take out

15

DAILY SPECIAL SOUP & SALAD
or
DAILY SPECIAL SOUP & SANDWICH



SANDWICHES

all served with potato wedges or butter lettuce salad

HALIFAX BURGER 15
bacon-onion marmalade, butter lettuce,
monterey jack, fresno pepper sauce, brioche bun

QUINOA VEGGIE BURGER 14
arugula, tomato, portuguese bun, balsamic mayo

SHRIMP SLIDERS 18
tomato, lettuce, brioche rolls, tartar sauce

GRILLED CHEESE 13
white cheddar, monterey jack, smoked onions,
apple marmalade

LOBSTER ROLL 24
toasted brioche roll, celery, scallion

LARGE PLATES

SMOKED AMISH CHICKEN BREAST 16
toasted bread, currants, pine nuts, scallions,
local greens

FISH 'N' CHIPS 17
potato wedges, mustard tartar, fennel apple slaw

HAND ROLLED TROFIE PASTA 16
spring peas, mushrooms, black pepper, parmesan

WILD KING SALMON 24
mushrooms, house made bacon, cipolini onions,
red wine, potatoes, dill butter

HERB RUBBED FLATIRON STEAK 24
potato wedges, mixed herbs, watercress salad

Chef Seadon Shouse

consuming raw or under-cooked meats, poultry, eggs, or seafood may increase your risk of food borne illness