

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

biellese speck
pork lomo
garlic salami
country terrine
duck liver paté

ARTISAN CHEESE

kunik goat - NY
baley hazen blue - VT
clothbound cheddar- NY
oma - VT
tomme - NY

TO START

OYSTERS 3 ea
daily east and west coast selection

DEILED EGGS 6
smoked herring, scallions, garlic chips

RHODE ISLAND MUSSELS 14
spicy sausage, white wine, crème fraiche,
grilled bread

POACHED SHRIMP 16
mustard tartar, cocktail sauce

FLATBREAD 10
ricotta, potatoes, ramps, fontina, herb oil



SANDWICHES

all served with potato wedges or butter lettuce salad

HALIFAX BURGER 15
bacon-onion marmalade, butter lettuce, white
cheddar, brioche bun

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

SHRIMP SLIDERS 18
tomato, lettuce, brioche rolls, tartar

GRILLED CHEESE 13
white cheddar, fontina, smoked onions,
pear marmalade

LOBSTER ROLL 23
toasted brioche roll, celery, scallion

SALADS

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

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

SPRING VEGETABLE 13
radishes, green beans, peas, endive, cucumber

ROASTED ASPARAGUS 14
spring onion vinaigrette, poached egg, parmesan

ADD:

pan seared salmon 8
grilled flatiron steak 10

grilled chicken 6
poached shrimp 9



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

RICOTTA CAVATELLI 16
arugula-walnut pesto, tomatoes, parmesan

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

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

Chef Seadon Shouse

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