

#### STARTERS

## Whipped Burrata Cheese (AGF) 10

Roasted Beets, Honey Dill Carrots, Sea Salt, Pickled Fennel, Extra Virgin Olive Oil and Grilled French Bread

## Seafood Volcano (AGF) 16

Jumbo Shrimp, Scallops, Lump Crab, Ginger Chili Mayo and White Soy Tahini Glaze



New England
Clam Chowder 5/7
Soup of the Day 7/9

## Pumpkin Gnocchi 15

Seared Potato Gnocchi, Tasso Ham, Pumpkin Cream, Pickled Sweet Peppers and Tomme Cheese

## New England Fried Calamari (GF) 14

Stewed Cherry Peppers with Garlic Butter and San Marzano Pomodoro Sauce

#### SALADS

Salad Dressings: Caeser, Buttermilk Ranch, Bleu Cheese, Herb White Balsamic Vinaigrette, Honey Mustard, Thousand Island and Red Wine Vinaigrette

#### Chopped Cobb Salad (AGF) 15

Crisp Romaine Lettuce, Hard Boiled Egg, Bleu Cheese Crumbles, Chopped Bacon, Fresh Avocado, Cherry Tomatoes, Red Onions, House Made Croutons and Choice of Dressing

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#### Add Ons:

White Anchovies\* 3 Skirt Steak\* 15 Grilled Salmon\* 10 Herb Grilled Chicken 8 Seared Tuna\* 12

## Farm Fresh Salad (GF) 12

Artisan Mixed Greens, Roasted Baby Carrots, Broccoli, Heirloom Cherry Tomatoes, Sliced Red Onions, Local Cucumbers, Crispy Parsnips and Herb White Balsamic Vinaigrette

## Caesar Salad (AGF)\* 10

Crisp Romaine Lettuce, Aged Parmesan Cheese, House Made Croutons and Classic Caesar Dressing

#### Mediterranean Salad (AGF) 14

Artisan Mixed Greens, Kalamata Olives, Banana Peppers, Oven Roasted Tomatoes, Feta Cheese, Red Onions, Pistachios, Local Cucumbers, Red Wine Vinaigrette and Toasted Naan Bread



## ENTRÉES

## Honey Mustard Glazed Scottish Salmon (GF) 32

Tuscan Bolognese 26

Sweet Potato Collard Hash, Compressed Apples, Celeric Root Butter and Honey Pollen Fresh Pappardelle Pasta, Shaved Pecorino Romano Cheese, and Garlic Bread

## Southern Chicken and Dumplings (AGF) 24

Burger '58 (AGF)\* 16

Pulled Chicken, Oven Roasted Mirepoix with Parsnips, Buttermilk Dumplings, Chicken Cracking and Rich Chicken Gravy 8oz Butcher's Blend Burger with Choice of Toppings: Lettuce, Tomatoes, Red Onions, Caramelized Onions, Sautéed Mushrooms, Sweet Pickle Chips and Choice of Cheese and Side

## Moroccan Vegetables and Flatbread (AGF) 24

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Roasted Seasonal Vegetables, Farro Taboulah, Roasted Carrot Hummus, Grilled Flatbread and Cucumber Dill Yogurt

#### Sides:

French Fries 5 Fresh Fruit 5 Sweet Potato Waves 5 Onion Rings 5

# BUTCHER BLOCK

All Accompanied with White Cheddar Yukon Mashed Potatoes, Grilled Asparagus, Wild Mushroom Ragout and House Made Steak Butter

80z 1855 Filet Mignon (GF)\* 52

140z Prime Ribeye  $(GF)^*$  48

80z Beef Skirt Steak (GF)\* 40

120z Pork Porterhouse (GF)\* 38