

Hors d'oeuvre

Vegetable Risotto
snap peas, tomato, & corn
\$12

Escargots
garlic parsley butter
\$12



Flatbreads

Classic Flatbread
pepperoni, sausage, three
cheeses
\$12

Margherita Flatbread
tomato, basil, mozzarella,
balsamic
\$11

Fromage & Charcuterie
your server knows today's selection

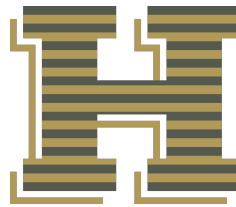
\$25

Fruits de Mer

Oysters
\$2.75 ea.

Shrimp
\$2 ea.

Lobster Tail
\$10



Gluten-Free Options

Petit Plateau
10 oysters, 10 shrimp,
2 lobster tails.
\$65.00

Grand Plateau
18 oysters, 18 shrimp,
1 whole lobster
\$125.00

Soup & Salads

Mixed Greens Salad
heritage blend greens, roasted
beets, goat cheese, spiced
walnuts, pickled red onions,
and a honey dijon vinaigrette.
\$9

Caesar
romaine, parmesan \$8

Lobster Salad
poached lobster tail, arugula,
feta, asparagus, sherry
vinaigrette, poached egg,
lemon emulsion \$20

French Onion Soup
gruyère cheese \$7

Soupe du Jour
please ask server
\$4/\$7



Bread-less Burgers

Herbie's Burger
beef & pancetta with smoked
goat cheese, peppered bacon,
romaine, tomato, red onion,
& whipped potatoes or a
green salad. \$12

Bison Burger
SayersBrook Farm bison,
shallot balsamic jam,
Yorkshire mayo, & whipped
potatoes or a green salad. \$16

PLATS PRINCIPAUX

Salmon

spring vegetable risotto, brown butter, and seared lemon \$28

Scallops

vegetable risotto, sautéed spinach, citrus beurre blanc \$30

Pork Chop

vegetable risotto, asparagus, brandy demi-glace \$25

Shrimp and Grits

Tasso ham, mushroom, green onion, brandy, veal demi-glace, truffled-grits, \$15/29

Coffee & Chili Rubbed Lamb

whipped potatoes, broccolini, bing cherry demi-glace \$40

Filet Mignon

creamed spinach, fingerling potatoes, mushroom demi-glace \$36

Whole Maine Lobster

risotto & sautéed spinach M.P.

Vegetable Lasagna

squash, zucchini, spinach, ricotta, mozzarella, mascarpone, marinara \$19

Dover Sole

poached asparagus, roasted fingerlings & brown butter M.P.

Roasted Chicken

chicken breast, bacon, shaved Brussels sprouts, grilled bread, pan jus \$21

Grilled Duck Breast

arugula and wild mushroom salad, duck egg roll, plum and citrus coulis \$29