

## *Hors d'oeuvre*

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

**Escargots**  
garlic parsley butter  
\$12



## *Burgers & Flatbreads*

**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

**Classic Flatbread**  
pepperoni, sausage, three  
cheeses \$12

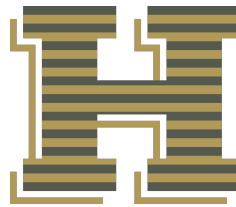
**Margherita Flatbread**  
tomato, basil, mozzarella,  
balsamic \$11

## *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*

**Herbie's House Salad**  
romaine, bacon, tomato, red  
onion, avocado, basil  
buttermilk  
\$9

**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**  
*cup*            *bowl*  
\$4                \$7



**Butcher's Board**  
*your server knows today's*  
*selection of meats and cheeses* \$20

## PLATS PRINCIPAUX

### **Salmon**

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

### **Scallops**

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

### **Pork Chop**

truffled grits, 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, pan jus \$21

### **Grilled Duck Breast**

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