

Dinner

Snacks **GRILLED FLAT BREADS** East Coast Oysters on the Half Shell with Sherry Vinegar Mignonette* \$14/\$28 Hot Italian Sausage, Wild Mushrooms and Parmsan \$8 House Made Charcuterie Of the Day, Cornichons and Dijon Mustard* \$10 Applewood Smoked Bacon, Blue Cheese \$8 and White Anchovies Caramelized Onion Tater Tots With Horseradish Cream \$7 Bufala Mozzarella, Sliced Prosciutto and Truffle Oil \$8 Sweet Potato Biscuits with Edward's Country Ham \$2 each Daily Cheese Selection* \$10 Starters Warm Spinach Salad with Goat Cheese, Crispy Duck Confit with a Frisée Salad \$12 Red Onion and Crispy Prosciutto \$10 Boston Lettuce Salad with Chives and Lemon Vinaigrette \$8 **Oyster Stew** \$12 Deviled Egg Dip with Housemade Chips Little Gem Salad with \$10 Green Goddess Dressing \$10 Warm Raclette over New Potatoes \$12 Roasted Bone Marrow with Garlic with Cornichons and Herbed Bread Crumbs \$15 Entrees **Baked Rainbow Trout with** Roasted Duck Breast with a \$25 Oyster and Sage Stuffing* Fig and Madeira Sauce* \$26 Grilled Fillet of Salmon Braised Lamb Shank with with a Warm Lentil Salad* \$24 Gorgonzola Polenta* \$28 Pan Seared Grouper with Today's Risotto with a Parmesan Crisp \$18 a Roasted Pepper and Caper Relish* \$28 Spinach and Ricotta Agnolloti, with Roasted Chicken Breast with Fresh a Walnut and Parsley Pesto \$18 Tagliatella Pasta and Wild Mushrooms Cotswold Mac and Cheese in a Sherry Cream Sauce' \$24 with Crispy Onions \$12 Grilled Ribeye with Garlic Herb Butter* \$30 French Beans \$4 Roasted Fingerling Potatoes \$4 Sautéed Spinach \$4 Gluten Free Pasta Substitute (Additional) \$2 Warm Lentil Salad \$5 Side of Gluten Free Pasta \$6 French Fries (Fine Cut River Bend Style) \$3

^{*} This item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodbourne illness, especially if you have certain medical conditions.