



Winter Dinner

We celebrate seasonality,  
our local farms & farmers

STARTERS

Just Baked Cheddar Biscuits [V]	whipped maple butter	(2pc) 4.95 / (4pc) 5.95 / (6pc) 6.95
New England Clam Chowder	garlic parmesan croutons & crispy bacon	11.95
Steakhouse Chili	bacon, filet tips, brisket & chuck blend, beer reduced tomato stew, finished with sour cream & cheddar	12.95
Crispy RI Calamari	pickled cherry peppers & addams sauce	16.95
Crispy Chicken Cigars	corn tortilla, chicken, charred tomatillo & avocado salsa, lime crema, shaved cabbage, Oaxacan cheese, cilantro	16.95
General Tso's Cauliflower	[V] sweet and sour chili glaze, sesame seeds, scallions	15.95
Crunchy Shrimp Spring Rolls	lime miso & sweet chili dipping sauces	16.95
Local NJ Burrata [V]	figs, Aleppo spiced honeynut squash, pomegranate seeds, arugula and basil oil, filone toast	15.95
Tuna Tartare Crisps	avocado smash, wasabi aioli, pickled ginger, sesame crisps	17.95
Colossal Lump Crab Cake [GF]	savoy and red cabbage slaw, remoulade sauce	21.95
Smoked Chicken Wings [GF]	sweet heat glaze & ranch dressing	14.95
Avocado Toast [V]	smashed avocado, radish, feta cheese, pickled red onion, filone	13.95

SALADS

Romaine Caesar Salad [V]	parmesan & croutons	13.95
Harvest Winter Salad [GF] [V]	young lettuces, port poached pears, candied walnuts, smoked moody blue cheese, radish, cucumber, rosé vinaigrette	15.95
Roasted Beet and Blood Orange Salad [GF] [V]	baby arugula, radishes, pistachios, yogurt	15.95
Chicken Katsu Salad	mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno	24.95
Blackened Shrimp Salad [GF]	arugula, frisee, feta, grapefruit, pickled red onions, fennel, sherry vinaigrette	24.95

MAINS

Harvest Pork Chop	plum bbq, cider braised red cabbage, whipped potatoes, mongolian mustard sauce	34.95
Spaghetti Squash & Chicken Ricotta Meatballs [GF]	tomato sauce, swiss chard, hon shimeji mushrooms, basil, parmesan	28.95
Yellowfin Tuna Tacos	sesame seed crusted tuna, avocado, cilantro, cabbage, shaved carrot, radish, jalapeno, sriracha-lime aioli	29.95
Grilled NY Strip Steak [GF]	maître d'hôtel compound butter, crispy fried fingerling potatoes, grilled marinated broccoli rabe	40.95
Chicken Pot Pie	flaky puff pastry crust, butternut squash, mushrooms, potatoes, english peas, herbs	32.95
Hardwood Grilled Filet Mignon [GF]	whipped yukon gold potatoes, Brussels sprouts, grapes, shallots, mustard-caraway, bordelaise sauce	45.95
East Coast Halibut [GF]	delicata squash, romanesco, cauliflower puree, romesco sauce, fennel-raisin compote	38.95
Vermont Cheddar Burger	double patty, ribeye blend, lettuce, tomato, pickles, addams sauce, brioche bun, frites	21.95
Wood Fired Baby Backs Ribs [GF]	fall off the bone tender, bbq sauce, creamy sweet relish slaw, baked stuffed potato	29.95
Glazed Prime Short Rib	butternut-pumpkin seed puree, baby carrots, brussels sprouts, pomegranate	38.95
Faroe Island Salmon [GF]	mushroom risotto, butternut squash, broccolini, lemon caper sauce	34.95
Grain Bowl [V]	wild rice, quinoa, sauteed kale, roasted cauliflower, cranberries, cashews, avocado, fried brussels sprout leaves	24.95

VEGETABLE SMALL PLATES 9.95

All In Baked Stuffed Potato [GF]	Roasted Brussels Sprouts, Grapes & Shallots [GF] [VG]	Pommes Frites [V]
sour cream, bacon, cheddar, chives	caraway-mustard vinaigrette	add parmesan truffle + \$1.00
Whipped Yukon Potatoes [GF] [V]	Broccoli Rabe	Addams Mac & Cheese [V]
	with tahini crema	

[GF] = GLUTEN FREE [V] = VEGETARIAN [VG] = VEGAN

Our menu may contain common allergens. Please inform our staff of our any allergies or dietary restrictions, as cross contamination may occur in our kitchen.  
Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.

