

DINNER MENU

We proudly support local agriculture

STARTERS



◆ **Onion Soup Gratinée**

gruyere, crouton 7.

New England Chowder of the Sea

family recipe, fresh clams, fish, heavy cream 6.

◆ **Hummus bi Tahini**

family recipe, pita bread, topped with olive relish 7.

◆ **Shrimp Cocktail**

traditional cocktail sauce 13.

◆ **Sharing Plate**

chef's inspiration of the day ~ ask server 15.

◆ **Crispy Brussel Sprouts**

citrus, garlic, parmesan gremolata 6.

◆ **Fresh Oysters on the Half Shell**

Individual \$2.75 ea. 6 for \$15.

◆ **Escargot**

sweet garlic cream, fresh herbs, polenta crumb, seasonal vegetable crisps, red wine demi glaze 11.

◆ **Local Goat Cheese & Beets**

herbed goat cheese stacked with thinly sliced beets served over spinach with balsamic dressing 8.

Short Rib Dumplings

salem cross farm's ground short rib, shallots, scallions wrapped in a wonton with ginger soy sauce and cabbage slaw 9.

SALADS



◆ **Wedge Salad**

iceberg, tomato, bacon, pickled red onions, blue cheese dressing 7.

◆ **Alycia's Salad**

romaine, coucous, fresh herbs, cucumber, tomato, onion, olives, carrots, pine nuts, local feta, lemon olive oil dressing 11.

◆ **Spring Garden Salad**

baby greens, shaved fennel, radish, carrots, parmesan, fresh tender herbs, pea shoots, orange fennel ginger vinaigrette 11.

◆ **Caesar Salad**

romaine, croutons, anchovies, parmesan
small 5. large 7.

◆ **House Salad**

iceberg, mixed baby greens, carrots, tomato, cucumber
small 5. large 7.

add to any large salad
tenderloin tips 9. grilled shrimp 8. grilled salmon 8. grilled chicken 7.

Dressing Choices

chef's creamy italian, blue cheese, balsamic vinaigrette, ranch, orange fennel ginger vinaigrette

ENTRÉES



Pan Seared Scallops & Pancetta

sautéed pancetta, mushrooms, onions, herbs, evoo, fresh local pasta 28.

Vegan Grain Bowl

quinoa, farro, rice with seasonal vegetables 16.

Cauliflower Steak

broiled with a dijon, parmesan & panko crumb topping, served with a cannellini bean & tomato ragout 18.

◆ **Lavender Duck**

seared duck breast served medium rare, duck leg confit, lavender demi glaze served with julienne apples, orange segments, toasted pine nuts, lightly caramelized shallots and garden greens choice of starch 26.

◆ **Broiled Haddock**

on a bed of citrus scented rice topped with coconut curry lime broth. choice of vegetable 25.
or broiled haddock with dill crumb topping and your choice of starch and vegetable 25.

~Entrées below served with choice of vegetable and starch~

◆ **Cedar Plank Salmon**

pan seared then baked on a cedar plank served with tarragon, parsley compound butter 23.

◆ **Roast Half Chicken**

orange and fennel rubbed local fresh chicken, rosemary honey drizzle 21.

Maple Jack Chicken

monterey jack, local maple syrup, apple wood smoked bacon, sun-dried tomatoes 18.

Baked Stuffed Shrimp

carrot, vegetable, chive stuffing, velouté sauce 25.

***Liver with Onions and Bacon**

beef liver, caramelized onions, bacon rashers 20.

◆ ***Rack of Lamb**

minted mustard seed relish 29.

◆ ***Filet Mignon**

bacon, toast, red wine demi-glaze 33.

◆ ***Grilled Black Angus Sirloin**

creamy peppercorn sauce 32.

add to sirloin or filet

caramelized onions 2. sautéed mushrooms 2. gorgonzola cheese 2.

HOMEMADE DESSERTS



All our rolls and desserts are made fresh by our bakers

◆ - can be prepared gluten free

*Certain items are served raw or cooked to order. Consuming raw or undercooked shellfish or meat may increase your risk of foodborne illness, especially if you have certain medical conditions.

Private party and banquet facilities available for groups from 6 to 200.

7% Massachusetts Sales Tax and Local Tax will be added to all sales.