

FOR THE TABLE

Charcuterie Board 31 (Q)

A seasonal assortment of cured meats, cheeses, Quinstock fruits and jams, whole grain mustard, assorted nuts, pickled vegetables, and crackers.

Steak Tartare 25

Hand-chopped filet mignon seasoned with capers, shallots, lemon, and cornichons, crowned with a quail egg, and served alongside crisp crostini.

Shrimp Cocktail 19

Six perfectly chilled shrimp presented on ice with zesty cocktail sauce and fresh lemon wedges.

Crab Claw Cocktail 21

Six Delicate crab claws served chilled with clarified butter and a zesty cocktail sauce.

Crispy Brussels Sprouts 18

Crispy Brussels sprouts with balsamic marinated cipollini onion, lemon tahini sauce, sesame seeds, and a balsamic reduction.

Fig and Brie En Croûte 20

Brie with a spread of fig jam is wrapped in puff pastry and baked. It is accompanied by seasonal fruits and sea salt crisps.

Lollipop Lamb Chops 24

Four tender lamb chops perched atop peppery arugula, complemented by a tangy blueberry mostarda.

SOUPS & SALADS

Caesar Salad 11

Romaine lettuce with shaved parmesan and croutons, with an option to add anchovies for +2.

Farm House Salad 11

Mesclun greens with cherry tomato, cucumber, bell pepper, carrot, red onion, and croutons, served with your choice of dressing.

Beet Salad 14

Pickled onion, beets, walnuts, and goat cheese on a bed of mesclun greens with a side of sweet onion vinaigrette.

Lobster Bisque 19

Rich lobster bisque topped with a puff pastry dome featuring lobster meat, cream, and sherry.

French Onion 15

Classic French onion soup with a brioche rusk, provolone, shaved parmesan, and crispy onion tangles.

Chili 10

Hearty ground beef chili simmered with onions, kidney beans, and tomatoes, topped with shredded cheese.

ENTREES

Blackened Salmon* 36

Blackened Salmon with cucumber crema, cauliflower mash, and tri-colored carrots

Chilean Sea Bass* 42

Delicate sea bass over blackened greens and finished with a bright citrus gastrique accented by crisp parsnip chips.

Osso Buco* 38

Braised veal shank meltingly tender over creamy mashed potatoes, served with roasted carrots.

Prime Rib* 44

USDA prime rib, slow-roasted to medium-rare and served with mashed potatoes and asparagus.

Filet Mignon* 45

A tender 6 oz filet with burgundy demi-glace, roasted potatoes, and Brussels sprouts. *Elevate with a lobster addition (\$55) or a half-pound of crab legs (\$24).*

Seafood Bouillabaisse* 38

A classic French-inspired seafood stew with fresh fish and shellfish in a rich tomato and white wine broth served with herb-buttered garlic bread for dipping.

linguine Bolognese 34

A robust, slow-simmered beef and pork ragù tossed with linguine pasta, crafted in the classic Italian tradition.

DESSERTS

Mini Baked Alaska 11

A petite version of the classic, featuring layers of sponge cake and ice cream wrapped in toasted meringue, delivering a sweet, airy finish.

Flourless Chocolate Torte 8

A delicious chocolate torte served with seasonal berries and whipped cream.

Butter Cake 12

Warm, buttery, and baked to a perfect golden finish for a moist, tender crumb in every slice. Indulge in either our traditional or red velvet option for a sweet, memorable treat.

Parties of 8 or more will have a 20% service charge added to the check

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions