

✦ DINNER ✦

FRIDAY
4/12

SMALL PLATES

SPREADS AND BREAD* \$5

HOUSE CHEDDAR BISCUITS, LOBSTER BUTTER

OLIVES \$7 (VG)(GF2)

ORANGE, ROSEMARY, FETA, GRILLED BREAD

BRUSSELS SPROUTS \$8 (VG)(GF)

RADISH, GOOSEBERRY, GOAT CHEESE

CHICKEN FRIED CARROTS \$8 (VG)

HEIRLOOM CARROTS, DILL, PICKLE AIOLI

CHEESE CURDS \$8 (VG)(GF)

POMODORO, SPICY DILL AIOLI

BAKED GOAT CHEESE \$11(VG)(GF2)

PRESERVED LEMON, GRILLED BREAD

CRISPY SHRIMP * \$13 (GF)

BASIL, LEMONGRASS AIOLI

CONFIT CHICKEN WINGS \$13 (GF)

DRY RUB, MEXICAN COKE BBQ, LIME

CHEESE BOARD \$13 (GF2)

CHEF SELECTIONS OF CHEESE , HOUSE JAM, DRIED FRUIT, GRILLED BREAD

CHARCUTERIE BOARD \$14 (GF2)

CHEF SELECTION OF CHARCUTERIE, MUSTARD, PICKLES, NUTS, GRILLED BREAD

GREENS

(ADD CHICKEN \$5, SHRIMP \$6, MARKET FISH \$7)

EMILY'S SALAD \$8 (GF) FIELD GREENS, APPLES, CRANBERRIES, BACON, PECANS, GOAT CHEESE, BALSAMIC DRESSING

CAESAR \$8 (GF2) MIXED GREENS, FOCACCIA CRACKERS, ALEPPO

ITALIAN* \$8 (GF) KALE, PARMESAN, EGG YOLK

PASTA

PORK RAGU \$16 (GF2) PIAVE VECCHIO, GNOCCHI

CARBONARA* \$14 (GF2) GUANCIALE, PARMESAN, PAPPARDELLE

SEAFOOD PUTTANESCA* \$19 (GF2) WHITE FISH, SHRIMP, OLIVES, BUCATINI

LARGE PLATES

LOUIE BURGER* \$14 LETTUCE, TOMATO, ONION, PICKLE, AMERICAN CHEESE, DIJONNAISE, KETCHUP

EGGPLANT AU POIVRE \$16 (VG)(GF)

DIJON CREAM, PURPLE POTATOES

BUCKSNORT TROUT* \$18 (GF)

HARISSA ROASTED FINGERLING POTATOES, TAKTOUKA

STRAW ROASTED CHICKEN \$24 (GF)

MARKSBURY FARMS CHICKEN, PEA AND MINT EMULSION, HARICOT VERTS

PORK CHEEK \$23 (GF)

CAULIFLOWER, GOOSEBERRY, CRISPS

CHURRASCO STEAK* \$24 (GF)

CELERY ROOT MASH, "TRUFFLE," CHIMICHURRI, MARCONA ALMONDS

(GF) = GLUTEN FREE. (GF2) = MODIFIED GLUTEN FREE. (VG) = VEGETARIAN

*Contains or may contain nuts, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

