

Salads, Small Plates, & To Share

Bread & Butter \$8

Warm sourdough, olive oil honey butter

House Cut Fries \$12

Brussel Sprouts with Lemon Balsamic \$12

Crispy brussels, lemon balsamic reduction, Parmigiano Reggiano, herbs

Seasonal Soup \$10

Ask server for details

Strato Salad \$6/\$12

Romaine & arugula, cucumber, tomato, lemon & oregano vinaigrette

Caesar \$6/\$12

Romaine & arugula, parmigiano Reggiano, roasted garlic dressing, Sourdough breadcrumbs

Classic Wedge \$8/\$16

Blue cheese crumbles, egg, bacon, pickled red onion, tomato, herb buttermilk dressing

Soup & Salad \$16

Our seasonal soup paired with a salad of your choice

Salad Additions

Roasted Chicken \$16, Salmon*\$16, Tenderloin \$30, 4 Scallops \$20,

Desserts \$8

Lemon Olive Oil Cake

lavender blackberry sauce, vanilla cream

Chocolate Mousse

Graham crumb, hazelnut, whiskey caramel

Entrees

Roasted 1/2 Chicken \$32

Herb roasted chicken, rosemary garlic jus, Brussel sprouts with balsamic

Bay of Fundy Salmon* \$32

Pan seared, lemon guajillo honey, roasted carrots, pearl couscous sultana pilaf

6 oz. Grilled Tenderloin* \$40

Port sauce, house cut fries

Ribeye & Brisket Burger* \$22

House ground 8oz patty, mustard & garlic aioli, applewood bacon, fontina, house made pickles, house cut fries, challah bun

PAN SEARED SCALLOPS* \$38

orzo paella, artichoke, & chorizo jam

GRILLED LAMB CHOPS* \$40

With roasted baby Yukon potatoes, mint salsa, pomegranate reduction

Business Lunch \$38

1st Course Choice of: Caesar, House, or Wedge Salad

Entrée Choice of:

Roasted 1/2 Chicken, Bay of Fundy Salmon, Tenderloin +\$6, Scallops +\$4, Lamb+\$6

Add Dessert +\$6

- eating raw or undercooked food carries a risk of foodborne illness
 - Gratuity added to tables of 5 or more