LUNCH

HARVEST & TIDE

A TABLE SET BY THE LAND AND THE SEA

FROM THE GARDEN

CRISPY BRUSSELS SPROUTS | 17
Crispy fried Brussels sprouts tossed with Granny Smith apples, almonds, Asiago, orange wedges, and a maple-orange apple cider vinaigrette.

HARVEST CAESAR | 15
Shaved romaine, pecorino Romano panna cotta, warm brioche croutons, and traditional housemade Caesar dressing.

SPINACH SALAD | 17
Fresh spinach tossed with roasted crimini mushrooms, shaved red onion, and a warm bacon-balsamic vinaigrette, garnished with hard-boiled egg.

FENNEL & RADISH | 16
Shaved fennel, roasted radishes, mixed greens, and wild berries tossed with goat cheese.

FROM THE HEARTH

FRENCH DIP | 20
Thinly sliced prime rib and melted provolone on a toasted Kaiser roll, served with horseradish sauce.

KOREAN FRIED CHICKEN | 18
Crispy Korean-style fried chicken topped with daikon and cabbage slaw, shaved onions, and wasabi-shoyu aioli.

BISON BURGER | 23
Juicy bison burger layered with blueberry jam, smoked mozzarella, and shaved caramelized onions.

SHRIMP SALAD SANDWICH | 17
Tender shrimp salad on toasted sourdough with crisp lettuce, tomato, and chipotle-lime aioli.

CLASSIC REUBEN | 19
Tender corned beef brisket, sauerkraut, melted Swiss cheese, and Thousand Island dressing on toasted rye bread.

SMASH BURGER | $19
Double smashed patties of house-blended beef with American cheese, lettuce, tomato, onion, house-made pickles, and Creole remoulade.

TO BEGIN

BEEF CARPACCIO | 22
Barely seared prime tenderloin, whipped chèvre, peppery arugula, crispy capers and shallots, warm focaccia, and extra virgin olive oil.

SEAFOOD & SWEET CORN BEIGNETS | 22
Golden fritters of crab, shrimp, and sweet corn served with roasted romesco and warm corn relish.

WHIPPED LEMON HERB CHÈVRE | 18
Creamy whipped goat cheese with olive tapenade, pickled shallots, garden herbs, and grilled artisan bread.

CRAB BRUSHETTA | 21
Grilled country bread layered with smoked mozzarella, heirloom tomatoes, sweet basil, jumbo lump crab, and aged balsamic.

STUFFED SHRIMP TEMPURA | 22
Four jumbo shrimp filled with scallion cream cheese and toasted sesame, delicately fried and served over crab fried rice.

ROSEMARY FLATBREAD | 20
Rosemary flatbread with prosciutto, whipped chèvre, fig preserves, spicy grape mostarda, arugula, and aged balsamic.

CRAB & SWISS DIP | 24
A warm, creamy blend of crab, ricotta, cream cheese, and Swiss, seasoned with lemon and Old Bay. Served with golden pretzel sticks.

Chef Ron has spent many hours experimentng with flavors and textures to ensure that your plate arrives full of the flavor, texture and visual appearance it was intended to have. We request that there be no substitutions to the menu.

For parties of 6 or more, a 20% gratuity will automatcally be added to your check.

Consuming raw or uncooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.