
STARTERS

Housemade Potato Crisps
6

Deviled Eggs
Smoked Salmon, Pimentón
7

Chicken Liver Mousse
Sweet and Sour Ramps
10

Pork Rillettes
Spicy Mustard,
Pickled Cippolini Onions
11

Crispy Artichokes
Fried Capers, Aioli
12

SOUP & SALAD

English Pea Soup
Mint, Lemon, Extra Virgin Olive Oil
9

Bibb Lettuce Salad
Dijon Vinaigrette, Shaved Radish, Tarragon
9

Oxtail and Spring Onion Soup Gratinée
12

Brown Derby Cobb Salad
Roquefort, Avocadoes, Tomatoes,
Roasted Chicken, Bacon, Eggs, French Dressing
18

Market Vegetable Salad
14

ENTREES

Spring Vegetable Pasta
Seasonal Vegetables, Orecchiete Pasta,
Olive Oil Fried Croutons
20

Grilled Chicken Paillard
Lemon, Capers, Carrots & Sweet Peas
23

Grilled Berkshire Pork Chop
Spring Vegetable Ragoût, Rhubarb Chutney
31

Bone-in New York Strip Steak
Sour Cream Mashed Potatoes, Watercress
38

California-Style Irish Stew
Red Wine-Braised Lamb Shoulder, Turnips,
Carrots & Potatoes
26

Pan-Fried Local Sand Dabs
Sour Cream Tartar Sauce with Beans &
Yukon Gold Potatoes
25

Cioppino
Lobster, Fresh Prawns, Ling Cod, Littleneck Clams,
PEI Mussels, Tomato-Pernod-Saffron Broth
38