

### starters

polenta "tater-tots" romesco sauce/cypress grove fondue	8-
local calamari crab stuffing/herb crumbs/picatta style	12-
market oyster shooters (4) bloody mary water/stoli vodka/celery salt	a.q.
sliders (3) smoked bacon/shallot confit/pt reyes blue	10-
acadia mussels pommes frites/crème fraiche/herb butter	11-
antipasti plate cured meats/marinated veggies/crostini	15-

### salads & soups

add chicken 5-/add shrimp 8-	
field green salad soy peanut dressing/cucumber ribbons	7-
roasted chioggia beets purple potato/manchego/lamb's lettuce	10-
little gem caesar salad crostini/white anchovy/parmesan crisp	9-
aquarius chowder clams/smoked bacon/fingerling potato	10-
daily inspired soup always vegetarian/seasonal ingredients	7-
executive chef – philippe breneman sous chef- cara chigazola	

### comfort favorites

½ pound angus burger kaiser bun/lettuce-tomato-onion/fries	15-
prawn farfalle blistered tomatoes/white wine/herb butter	16-
fish & chips fried capers/lemon-dill aioli/fries	14-
braised beef pot roast crispy potato/baby carrots/beef jus	18-
tio's chicken enchiladas house-made sauce/queso fresco/grilled lime	14-
mozzarella panini fresh basil/warm tomato soup/balsamic greens	12-

### inspired entrees

fresh fettuccini local chanterelles/madeira cream/cypress grove	20-
roasted black cod mussels/potato/chorizo/tomato-fennel broth	24-
seared rare ahi tuna ginger arancini/braised kale/kefir beurre blanc	26-
roasted ½ fulton natural chicken truffle mac n cheese/wilted spinach/chicken jus	22-
14oz. prime new york strip crispy potato/local chenterelles/béarnaise	33-
berkshire pork chili jalepeño corn bread/crème fraiche/fried shallot	23-