



To Begin

Soup of the Day

chef's inspiration

Eight

Smoked Salmon Pancake

capers, onion, tomato, chive cream fraiche'

Twelve

Nature's Candy

tiger prawns, horseradish citrus sauce

Fifteen

Pearls

bay scallops, pancetta

Twelve

The Lobster Roll Sliders

new england cold water lobster on warm brioche buns

Eighteen

The Farm

Roasted Beets

arugula, feta, apple cider-agave nectar

Ten

Scarborough Farms Greens

goat cheese, fresh berries, balsamic honey vinaigrette

Nine

Caprese

jersey tomatoes, burata, balsamic reduction

Fourteen

Watermelon Salad

chicory, feta cheese, sea salt

Nine



The Air

Duck Confit

pappardelle, english peas

Twenty-six

Ashley Farms Chicken Breast

marble potato, caramelized cauliflower

Twenty-Four

The Land

Kurobuta Bone in Pork Chop

Twenty-Nine

Lamb T-Bone

Twenty-Nine

New York Strip Steak

Twenty-Six

Filet Mignon

Twenty-Nine

Veal Osso Buco

Thirty-Nine

With Choice of Two:

Bloomsdale Spinach, Garlic Smash Potatoes

Homemade Steak Frites, Rainbow Carrots

Cauliflower, Broccoli Romanesco, New Jersey Corn

A La Carte: Eight

The Sea

Lobster Thurmidor

Lobster, crab, shrimp,

Forty-Two

Cioppino

seafood stew

Twenty-Six

Crab Cake

our signature blend

Thirty-Five

Atlantic Salmon

corn and mushroom succotash

Twenty-Six

Pacu Pacu

South American fresh water fish

Thirty-One

Hawaiian No.1 Tuna

sashimi grade, angel hair veggie, wasabi-

ponzu

Thirty-Nine