

**SOUP OF THE DAY** 12  
SEASONALLY INSPIRED

**TOMATO BASIL SOUP** 12  
ROASTED TOMATO | GARLIC | FRESH BASIL

**QUINOA SALAD** 14  
DRIED FRUITS | BABY ARUGULA | WHITE BALSAMIC VINAIGRETTE

**CAESAR SALAD** 13  
ROMAINE | PARMESAN | CROSTINI | ANCHOVIES | CAESAR DRESSING

**ARTISAN GREEN SALAD** 10  
CHERRY TOMATOES | CUCUMBERS | WHITE BALSAMIC VINAIGRETTE

ADD CHICKEN | SHRIMP | SALMON TO ANY SALAD 8

## SOUPS+SALADS

**PEI MUSSELS** 22  
LEMONGRASS | GINGER | GARLIC | WHITE WINE | SAMBAL OELEK  
BASIL | BUTTER | GRILLED CROSTINI

**SAUTEED CALAMARI** 15  
WHITE WINE | TOMATO SAUCE | GARBANZO BEANS | HERBS

**CHARCUTERIE BOARD** 21  
CURED MEATS | 3 REGIONAL CHEESES | FIG JAM | GRILLED CROSTINI

**COASTAL LUMP CRAB CAKE** 18  
WHOLE GRAIN MUSTARD SAUCE

**SEARED SCALLOPS** 18  
PARSNIP PUREE | LIMA BEANS | TOMATO CONFIT | CRISPY

## APPETIZERS

**PAN SEARED RED SNAPPER** 28  
PARSNIP PUREE | OLIVE OIL TOMATO CONFIT | HARICOT VERT

**ROASTED SEA BASS** 30  
SAUTEED KALE | ROASTED RED PEPPER | SHAVED RADISH  
LEMON CAPER BROWN BUTTER

**SEARED ATLANTIC SALMON** 28  
CREAMY ORZO | SUNDRIED TOMATO | BASIL | MASCARPONE

**SPRINGER MOUNTAIN CHICKEN BREAST** 26  
SHITAKE MUSHROOMS | CREAMY GRITS | SAUTEED BROCCOLINI | THYME JUS

**FILET OF BEEF TENDERLOIN** 32  
HERBS FRIES | CABERNET REDUCTION

**BRAISED BEEF SHORT RIB** 29  
SWEET POTATO | SQUASH

**RISOTTO** 24  
CHEF MIXED WILD MUSHROOMS | ASPARAGUS | HERBS | CREAM | PARMESAN

## ENTREE