



SOUP & SALAD

-FRENCH ONION SOUP- \$10

Slow roasted onions, beef broth, garlic crostini, comté

-MIXED GREENS- \$8

Baby lettuces, shaved radish and red onion, banyuls vinaigrette

-ROASTED BEETS- \$9

Greek yogurt with honey and lemon, goat cheese, frisee, pistachio brittle

-GRILLED ESCAROLE- \$12

Caesar dressing, herbed breadcrumbs, hard boiled egg, fried capers, boquerones

SANDWICHES

All sandwiches served with handcut fries.

Sub mixed greens \$3

-CHICKEN PARMESAN- \$12

Garlic braised escarole, Claudio's mozzarella, sharp provolone, marinara sauce, seeded long roll

-HOUSE-SMOKED BRISKET- \$11

Celery root remoulade, spicy BBQ sauce, aged cheddar, Martin's potato roll

-FRANKY'S BURGER- \$11

Muenster cheese, shredded lettuce, grilled red onion, pickles, Comeback sauce, Martin's potato roll

-PRESSED DUCK CUBAN- \$14

House-smoked duck breast, duck confit, fontina, pickles, spicy mustard, sourdough

APPETIZERS

-PAN SEARED CHICKEN LIVERS- \$10

Crispy Castle Valley Mills grits, house-made pepper jelly

-GRILLED HEAD-ON SHRIMP- \$13

Flagoulet beans, radicchio, scampi butter

-STEAMED MIDDLE NECK CLAMS- \$12

"New England Chowder Style"

Leeks, celery, potatoes, bacon, cream

-POTATO & CELERY ROOT LATKES- \$10

House-smoked salmon, apple butter, crème fraiche, dill

-SMOKED CHICKEN WINGS- \$11

Spicy bourbon BBQ sauce, ranch, carrots, celery

-MAC & CHEESE- \$12

Three cheese sauce, braised ham hocks, oven dried tomatoes, garlic bread crumbs

-CRISPY POTATO SKINS- \$10

House-smoked brisket, aged cheddar, horseradish crème fraiche, scallions

-BRANDAIDE- \$9

Crispy salt cod & potato fritters;

Piquillo pepper relish, orange saffron aioli

-LOBSTER PIEROGIES- \$16

Haricots verts, wild mushrooms, lobster bisque

-SPICY SMOKED SAUSAGE- \$9

Bread & butter pickles, garlic mustard, grilled bread

-STEAK TARTARE- \$12

Onions, capers, cornichons, garlic, anchovies, toasted Brioche, egg yolk

ENTREES

-ARCTIC CHAR- \$21

Bagna cauda cauliflower, pickled long hots, fingerling potatoes & boquerones

-GRILLED BONE-IN RIBEYE- \$29

Butter-poached leek mashed potatoes, haricots verts, roasted garlic butter, bordelaise

-ROASTED FREE RANGE HALF CHICKEN- \$20

Castle Valley Mills polenta, sauteed spinach, truffled mushrooms, chicken jus

-BRAISED DUCK RAGU- \$20

House-made pappardelle, tomato, shaved parmesan

-POTATO GNOCCHI- \$18

Butternut squash purée, roasted brussels sprouts, toasted almonds, cranberry brown butter, shaved parmesan

-CIDER BRAISED LAMB SHANK- \$24

Flagoulet beans, charred broccoli rabe, fresh horseradish gremolata

