

RAW BAR

RAW OYSTERS OF THE DAY M.P
JUMBO SHRIMP COCKTAIL 4|EA

DINNER
AVAILABLE 5 PM - 7:30 PM ONLY

SOUP & SALAD

HOUSE SALAD 13

Mesclun, roasted tomato, merlot onions, parmesan, balsamic vinaigrette

ROASTED RED BEET + SPINACH PANZANELLA 18

Goat cheese, balsamic reduction

CLASSIC CAESAR 16

Romaine, parmigiano reggiano, garlic croutons

SALAD PROTEINS: ADD

Grilled or Blackened Shrimp 12

Grilled or Blackened Salmon 12

Grilled or Blackened Chicken 8

SOUP OF THE DAY M.P

FILE GUMBO 12|14

Andouille sausage, chicken, peppers, onion, ground saffras

STARTERS

CRISPY BRUSSELS SPROUTS (GF) 18

Smoked pork belly, crumbled blue cheese, fig gastrique

PEI MUSSELS (GF) 22

Poblano chili broth, grilled bread

SMOKED PORK BELLY (GF) 18

Grilled peaches, black pepper, candied pecans

HOUSE-CUT ONION RINGS 12

Cornmeal dredge, old bay aioli

FRIED CALAMARI 20

Jalapeno-lime aioli, pickled jalapenos

DINNER

AVAILABLE 5 PM - 7:30 PM ONLY

LAND

SEARED DUCK BREAST (GF) 34

Orange blossom honey butter, butternut squash, grilled asparagus

12 OZ GRILLED BONE-IN PORK CHOP (GF) 34

Roasted apple chutney, roasted potatoes, fresh vegetable medley

BRAISED SHORT RIBS (GF) 36

Spinach, mascarpone risotto, beef demi-glace

TAVERN BURGER 24

Half-pound grass-fed angus, smoked pork belly, red onion confit, cambozola

CLASSIC BURGER 20

Half-pound grass-fed angus, lettuce, tomato, onion

** burgers and fried seafood entrees served with house-cut fries, coleslaw & pickles

SEA

PAN ROASTED ATLANTIC SALMON (GF) 34

Herb quinoa, golden beets, gastrique

FISH & CHIPS 32

Haddock, cornmeal dredge, house tartar sauce

FRIED SEAFOOD PLATE 36

Haddock, jumbo shrimp, calamari, cornmeal dredge, house tartar sauce

SIDES 8|EA

VEGETABLE OF THE DAY

HOUSE-CUT FRIES