



Easter Dinner MENU

STARTERS

Soup du jour • 7/10

Fritto Misto • 19

Fried Calamari, White Fish, Shrimp, Peppers & Tomato, Marinara, Lemon Aioli

Maryland Style Crabcakes • 24

Local Baby Greens, Old Bay Tartar, Lemon

Crispy Fried Brussels Sprouts • 14

Sweet Chili, Soy, Sesame,
Pickled Red Onion

SALADS

House Salad • 12

Mixed Greens, Carrot, Cucumber,
Tomatoes, Red Onion, Balsamic Vinaigrette

Winter Salad (GF) • 16

local Baby Greens, Pears, Apples, Goat
Cheese, Toasted Walnuts, Apple Cider
Vinaigrette

Caesar • 13

Fresh Baby Romaine, Garlic Crouton,
House Made Lemon Caesar Dressing,
White Anchovies

ADD TO ANY SALAD:

Chicken • 10 Shrimp • 11

Steak • 13 Salmon • 15

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MAIN

Eggplant Burrata Parmigiana • 28

Marinara, Linguine in Basil Pesto

Sauteed Scallops • 40

Parsnip Puree, Baby Carrots, Leeks

Faroe Island Salmon • 32

Butternut Squash Puree, Spaghetti Squash,
Champagne Beurre Blanc, Sundried Tomato Oil
(Chef Prepared Medium Rare)

Burgundy Braised Short Rib • 40

Mashed Potato, Haricot verts, Cipollini Onions, Red
Wine Demi-Glace

Duck Breast • 42

Roast Vegetables, Blueberry Gastrique

Hanger Steak Frites • 34

8oz. Hanger Steak Pan Roasted, French Fries,
Au Poivre

French Dip Sandwich • 24

Shaved Steak, Caramelized onion,
Swiss Cheese, Beef Jus, French Baguette,
Hand Cut Fries

The “CCC” Burger • 21

8 oz. Pasture Raised Grass Fed Beef, Grilled to
Order with Cheddar, Bacon, House Made
Pickles, Lettuce, Tomato, Red Onion on
Berkshire Mountain Brioche

Please inform your server if you have any allergies before placing your order • Ask about gluten-free options • 20% Gratuity will be added to parties of 7 or more • \$3 fee for split plate requests • Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition. However, consuming overcooked meats, poultry, seafood, shellfish or eggs may decrease the enjoyment of your meal.

