

Starters

French Onion 7.

Soup Artistry 6.

Salmon Sliders

lemon dill crème fraiche, cucumber, tomato,
sweet potato fries 12.

Local Cheese Plate

jam, honey comb, walnuts, apples, crackers 12.

Burrata Crostini

grilled ciabatta, roasted tomatoes, basil,
black garlic vinaigrette, arugula 12.

BBQ Pork Flatbread

cheddar, grilled peaches, red onion, cilantro ranch 11.

Grilled Vegetable Stack

zucchini, squash, red onion, tomato, mozzarella,
balsamic syrup, basil oil 9.

Lemon Pepper Calamari

citrus caper remoulade 12.

Hummus Sampler

traditional, roasted red pepper, fresh herb, pita chips 9.

Cajun Shrimp & Grits

smoked gouda grits, corn avocado salsa, chimichurri 15.

Salads

Pear and Roasted Beet

mixed greens, candied walnuts, blue cheese crumbles,
walnut vinaigrette 8.

Caesar

romaine, parmesan, tomato, white anchovies,
Caesar dressing, focaccia crostini 8.

Bistro

mixed greens, tomato, cucumber, red onion,
breadsticks, balsamic vinaigrette 7.

Entrée Salads

Southwest

BBQ chicken, corn, tomato, crisp tortillas, cheddar,
romaine, chili lime dressing 16.

Grilled Salmon

greens, dried cranberries, pecans, goat cheese,
orange poppy dressing 18.

Steak Salad

greens, tomato, sautéed peppers & onions,
rosemary parmesan fries, ranch 18.

Entrées

Chilean Sea Bass

horseradish crust, rice wine marinade, oriental vinaigrette,
macadamia basmati, Napa slaw 37.

Pork Tenderloin

smoky rub, raspberry chipotle glaze,
chive whipped potatoes, grilled squash 24.

Jumbo Lump Crab Cakes

whole grain mustard aioli, chive whipped potatoes,
sautéed baby carrots 29.

Center Cut Filet Mignon*

veal demi-glace, red wine roasted wild mushrooms & pearl onions,
horseradish whipped potatoes, grilled asparagus 36.

Jurgielewicz Farm's Duck Breast

cherry demi-glace, smoked gouda grits,
green beans, Cajun bacon butter 28.

Black Tiger Shrimp

artichoke & spinach stuffed,
tomato parmesan cream, risotto, spinach 25.

Almond Chicken

almond encrusted, brie cream sauce, risotto, spinach 23.

Burrata Fettuccini

prosciutto, pearl onions, roasted tomatoes,
basil pesto, grilled ciabatta 21.

Bay of Fundy Salmon

everything spiced, lemon dill crème fraiche,
feta, basmati rice, grilled vegetables 27.

Ahi Tuna

parsley salsa verde, crisp artichoke hearts, basmati,
white bean & vegetable ratatouille 26.

Bistro Burger*

aged cheddar, bacon, roasted garlic ketchup, lettuce, tomato,
red onion, house made pickles, French fries 17.

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

Parties of 8 or more are subject to 20% gratuity