

APPETIZERS & SALADS

Pan con Tomate 16

Chef Danielle Soto

serrano jamon y manchego, chives, maldon

Lump Crab Cake 17

Chef Johan Jensen

house tartar sauce, lemon, dill

Tom Yum Noodles 15 (VG)

Chef Lapat

chili paste, coconut milk, bok choy, bean sprout, chinese cabbage, peanut, scallion, lime

Classic Pasta Bolognese 18

Chef Billy Grant

rigatoni, beef, pork, ricotta cheese

Kale Caesar Salad 14 (V, GF)

Chef Tyler Anderson

parmesan, lemon, crispy garbanzos

ENTREÉS

Pan Seared Cod w Romesco 30 (GF)

Chef Danielle Soto

potato, summer squash, salsa verde

Linguine alle Vongole 30

Chef Jeremy Williams

littleneck clams, linguine, white wine, garlic & herbs

Schnitzel 28

Chef Johan Jensen

peas, seacoast mushrooms, potatoes, gravy

Celery Root Steak 29 (V)

Chef Vin Keola

mushroom sauce, wilted spinach, frizzle onion

Lomo Saltado 32 (GF)

Chef Cristina Meza

stir fried beef, crispy potatoes, tomato, red onion, white rice

DESSERTS

Strawberry Basil Crisp 11

Chef Danielle Soto

vanilla ice cream

Goat Cheesecake 11

Chef Damon Sawyer

pistachio dust, berry compote

Lemon Semifreddo 11

Chef Johan Jensen

fresh berries, whipped cream

Flourless Chocolate Torte 11 (GF)

Chef Kristin Eddy

bourbon, orange, crème fraiche, black pepper

August Guest Chef:

Chef Danielle Soto of Hands on Hartford

3 Course Prix Fixe Menu | \$55

Includes your choice of salad or appetizer, entrée, and dessert

Executive Chef: Jeremy Williams Sous Chef: Cristina Meza

*Consuming raw or undercooked meat, poultry, shellfish, seafood, or eggs may increase risk of foodborne illness.
Please advise your server of any dietary restrictions before ordering.*