

SPRING SIPS & BITES

Appetizers

TRUFFLE PARMESAN POPCORN

popcorn tossed with truffle oil and truffle salt,
topped with shaved parmesan \$5

AVOCADO POMEGRANATE DIP

freshly mashed & seasoned avocado topped
with pomegranate seeds, with pita chips \$6

BAKED GOAT CHEESE

topped with apricot preserves & spiced
candied pecans. Served with toast points \$7
add bacon \$2

CHARCUTERIE BOARD*

Prosciutto, salami, local artisan cheeses,
berries, candied pecans, olives, apricot
preserves, toast points \$22

*LIMITED AVAILABILITY

Sweets

LEMON BAR STACK

three lemon bars stacked high & drizzled with
raspberry sauce \$8

MACARONS

6 assorted macaron flavors \$12

CHOCOLATE COVERED STRAWBERRIES

5 strawberries dipped in dark or white
chocolate (ask your server which!) \$12

Entrees

ARUGULA CAESAR SALAD \$6

Add smoked lox \$6

HOUSE SALAD

Spinach, tomato, hard-boiled egg, croutons,
cheddar cheese, & ranch dressing \$6

NANTUCKET LOBSTER & SHRIMP SALAD

Like chicken salad, only better. Served on a
bed of arugula with toast points \$16

TINY GRILLED CHEESE SANDWICHES

assorted cheeses, fire roasted tomato, basil
pesto, and tomato soup for dipping \$12
add bacon \$2, add prosciutto \$2

PORTABELLA MUSHROOM RAVIOLI

basil pesto, fire roasted tomatoes, shaved
parmesan, balsamic reduction \$14

SMOKED GOUDA TRUFFLE MAC & CHEESE

penne pasta smothered in a rich truffle
infused smoked gouda cheese sauce, baked
to bubbly perfection \$14
add bacon \$3, add lobster \$6