

Appetizers

Soup of the Day	8
Roasted Vegetable Tartlet Asiago, Roasted Garlic and Arugula	11
Classic Caesar Salad Herb Croutons and Shaved Parmesan	8
Arugula and Pear Salad Walnuts, Crumbled Goat Cheese, Cranberries and Maple Vinaigrette	9
Field Green Salad Mixed Greens, Tomato, Carrot and Lemon Vinaigrette	7
Fried Calamari Chili Aioli and Lime	12
Pan Seared Lump Crab Cakes Roasted Sweet Corn, Grilled Scallion and Chipotle Sauce	14

Sandwiches

All sandwiches are served with choice of French Fries or Field Greens

Pressed Chicken and Brie Applewood Smoked Bacon, Onion Jam, Tomato and Arugula	14
Eggplant and Tomato Compote Panini Mozzarella and Arugula	12
Certified Black Angus Beef Burger Smoked Bacon, Cheddar Cheese and Remoulade	16
Club Sandwich Roasted Turkey, Avocado, Tomato and Bacon	15

Entrée Salads

Chicken Milanese Artichokes, Arugula and Shaved Parmesan	17
Turkey Cobb Salad Bacon, Egg, Tomato, Avocado, Bleu Cheese and Buttermilk Herb Dressing	17
Grilled Tuna Fingerling Potatoes, Haricot Vert, Arugula, Kalamata Olives and Salsa Verde	19

Entrées

Broiled Salmon Filet	23
Olive Tapanade, Sautéed Market Vegetables and Pesto Sauce	
Brick Roasted Chicken	23
Caponata, Basil Mash and Natural Pan Jus	
Seared Loin of Pork	24
Maple Brined with Cauliflower Gratin, Wilted Greens and Grain Mustard Jus	
Spinach Ricotta Ravioli	19
Parmesan Cream and Walnut Pesto	
Tagliatelle and Sweet Italian Sausage	21
Tuscan Kale and Roasted Peppers	
Steak Frites	28
New York Sirloin and Herbed Fries	

Desserts

New York Cheesecake	8
Berry Coulis	
Chocolate Mousse Cake	8
Lemon Tart	8
Vanilla Mascarpone	
Vanilla Gelato	6
Raspberry Sorbet	6

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

An 18% gratuity and 8.875% sales tax will be added to your check.

Executive Chef - Francis Lauria
Fall 2011