

Firsts and Small Plates

CREATIVE SOUP OF THE DAY *half 4~ full 7~*

CRISPY FRIED CALAMARI
Ancho Chili Aioli And Marinara Dipping Sauces 9~

PORK POTSTICKERS
Garlic And Ginger Dipping Sauce 8~

HUMMUS AND PITA CHIPS
Roasted Red Pepper Coulis 8~ (extra chips 2~)

ROASTED BEETS WITH CRISP GOAT CHEESE FRITTER
Citrus Vinaigrette 9~

PEI MUSSELS
Garlic White Wine Sauce 11~

SMOKED SALMON PLATTER
Red Onion, Hard Boiled Egg, Capers 12~

BALSAMIC GRILLED VEGETABLES
Seasonal Vegetables With Balsamic Reduction 9~

SKEWERED SHRIMP AL AJILLO
Marinated In Garlic, Parsley and Paprika, Angel Hair Pasta 10~

RARE SEARED YELLOWFIN TUNA
Sesame Noodles and Pickled Ginger 10~

Salads

ICEBERG WEDGE
Creamy Blue Cheese Dressing, Crisp Bacon, Red Onion, Tomato 8~

BABY SPINACH AND BELGIAN ENDIVE
Gorgonzola Cheese, Crisp Bacon, Toasted Walnuts, Walnut Vinaigrette Full 10~ Half 5~

MIXED FIELD GREENS
Tomatoes, Tossed In Our Herb Vinaigrette Full 7~ Half 5~

CLASSIC CAESAR
*House Made Dressing, Grana Padano Shavings Full 8~ Half 5~
Chicken Add 6~ Steak add 8~ Shrimp add 8~*

CAPRESE
Jersey Tomatoes (when in season) Homemade Mozzarella, Basil, Balsamic Vinaigrette 8~

SUMMERFIELD SALAD
Local Greens, Fruit, Toasted Almonds, Goat Cheese, Strawberry Vinaigrette Full 9~ Half 5~

We support our local farmers.