

APPETIZERS

Salmon Belly 10
pumpnickel migas | pickled fennel | marinated chick pea | citrus crema

Baby Kale Salad 9
lancaster blue | apple | walnut | sherry vinaigrette

Sicilian Style Calamari 11
tomato | olive | black currant | pine nut | pastina

Blue Bay Mussels 12
panang curry | lemongrass | ginger | coconut | cilantro

Char-Grilled Octopus 16
morcilla | pickled peppers | poached egg vinaigrette | crispy potato

Crab Cake 15
artichoke | spiced shellfish butter

Seared Diver Scallops 16
roasted baby beet | pickled mustard seed | pistachio

SOUPS

Sweet Onion Bisque 8	Portuguese Fish Soup 10
grilled bread shaved comté	lemon-parsely pangrattato

ENTREES

Whole Wheat Fettuccine 21
zucchini | walnut | whipped ricotta | walnut oil

Pastrami Spiced Mahi Mahi 27
brussel leaves | rye berries | pearl onion confit | radish | whole grain vinaigrette

Skuna Bay Salmon 26
yogurt gnudi | eggplant | roasted cauliflower | warm caper vinaigrette

Striped Bass 29
gigande bean | little neck clams | chorizo sausage | piperade

Skate Wing 28
truffled speatzle | melted leeks | parmesan broth

Tuna 28
celery root | chinese broccoli | oyster mushroom | black garlic sauce

Bistro Filet Of Beef 29
peanut potato confit | watercress | lancaster blue | pickled shallot