



APPETIZERS

CALAMARI 12

Cornmeal Crusted, Arugula And Red Cabbage Nest, Sweet Orange Peel, Saffron Aioli.

CRISPY BRUSSEL SPROUTS 10

Crispy Prosciutto, Asiago Cheese, Chile-Lime Vinaigrette.

SHRIMP COCKTAIL 14

Citrus-Tomato and Horseradish Sauce, Charred Lemon, EVOO.

LOBSTER AND PEA RISOTTO 13

Fresh Maine Lobster, Garden Peas, Parmesan Cheese, Garnished with Pea Tendril and Shredded Kale.

SOUPS

CURRIED BUTTERNUT SQUASH 6

Apple Cider Reduction, Snipped Chive.

FRENCH ONION 8

Marsala and Apple Braised Onions, Torched Swiss Cheese, Sourdough Floater.

SAUSAGE AND KALE 6

Crumbled Sausage, Garden Fresh Kale, Potatoes.

ENTREE

Served with fresh baked bread and house garden salad

GARDEN RISOTTO 15

Butternut Squash, Roasted Tomato, Zucchini, Peas, Roasted Portabella Mushroom with a Pea Tendril Goat Cheese Garnish.

CHICKEN CAVATAPPI 18

Grilled Chicken, Cranberry, Goat Cheese in a Sage Cream Sauce.

LOBSTER PAPPARDELLE 28

Garden Peas, Local Corn, Roasted Cherry Tomato, Butternut Squash, Lobster-Lime Broth.

MAPLE SAGE PORK CHOP 28

Charred Asparagus, Carmalized Apple and Roasted Pepper Rissotto, Apple Cider Gastrique.

NEW YORK STRIP 29

Espresso Salt Rubbed, Roasted Garlic Mashed Potato, Brussel Sprout & Butternut Squash Sauté.

88 RIDGE FILET 38

Herb Roasted Fingerling, Smoked Blue Cheese and Mixed Mushroom Duxelle, Charred Asparagus, Merlot Reduction.

CRAB STUFFED HADDOCK 28

Sweet Potato & Bacon Hash, Sautéed Spinach, Lobster-Fennel Sauce.

MISO GLAZED HALIBUT 28

Carrot-Ginger Broth, Teriyaki Bok Choy