

HOMESTYLE RESTAURANT

DINNER

PARKER HOUSE ROLLS 10

Whipped dill, radish, lemon compound butter [v]

LITTLE LEAF SALAD 13 half / 18 full

Snow peas, radish, mint, dill, chives, goat cheese, house 'everything' seasoning crumble, charred lemon vinaigrette [v/GF/sesame]

CRISPY POTATO SMASHERS 20

Hot-house Chicago-style pickled vegetables, smoked mozzarella, summer sausage [GF]

ST. LOUIS RIBS 23

Slow-braised ribs, crispy spiced crust, white BBQ sauce, house-made bread-and-butter pickles [GF]

PEI MUSSELS 32

Coconut green curry broth, scallions, basil, cilantro, fennel, garlic, served with toasted baguette

MAC AND CHEESE 22

Creamy spinach and artichoke, topped with toasted breadcrumbs

HOUSE-MADE RICOTTA CAVATELLI 38

Mushrooms, asparagus, butterflied shrimp, mint pea pesto, parmesan

PAN SEARED SCALLOPS 42

Wild caught, U10-20 scallops, creole creamed kale [GF]

RISOTTO RATATOUILLE 25

Yellow squash, zucchini, tomato-basil marinara, fried eggplant [v/GF]

WILD-CAUGHT SEA BASS 45

Pan-seared, jasmine rice, Thai herbs, coconut-ginger-carrot purée, fried shallots [GF]

CHICKEN SCHNITZEL 35

Maple gastrique, house garlic chili crisp, watercress

PRIME CUT SIRLOIN STEAK 59

Roasted potatoes, mushroom red wine demi-glace [GF]

HOUSE-MADE FETTUCCINE 44

VT Salumi chorizo, white beans, creamy tomato sauce, broccolini, toasted breadcrumbs, parmesan

SIDES 15

GREEN BEANS - Roasted slivered almonds, creamy dill dressing, lemon zest [v/GF/nuts/served cold]

ROASTED CAULIFLOWER - Kale, currants [v/GF]

RAINBOW CARROTS - Orange miso glaze, hazelnuts, herbs [v/GF/nuts]

v= vegetarian / GF= Gluten Free

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