

HOMESTYLE RESTAURANT

DINNER

PARKER HOUSE ROLLS 12

Lemon basil butter [V]

HOUSE-MADE RICOTTA TOAST 19

Heirloom tomatoes, watermelon radish, pickled green tomato, basil oil [V]

LITTLE LEAF GARDEN SALAD 15 Half / 20 Full

Shaved fennel, fresh herbs, roasted beets, Green Goddess, roasted pepitas [V/GF]

DEVILED EGGS 20

Maple Meadow Farm eggs, smoked pork belly, lemon garlic aioli, herb chili crisp [GF]

FIVE SPICE CALAMARI 25

Chinese five spice, sweet chili peanut sauce, jalapeño, cilantro [N/GF]

POTATO SMASHERS 24

Pickled red onion, fried halloumi, house tzatziki [V/GF]

PEI MUSSELS 28

Red curry miso broth, fennel, onion, garlic, toasted baguette [GF w/o baguette]

HAND-ROLLED RICOTTA CAVATELLI 36

Singleton's bacon lardons, countneck clams, cherry tomatoes, basil, white wine pan jus

BIRRIA BEEF CHEEKS 44

Creamy polenta, pickled jalapeños, Maplebrook feta cheese, cilantro [GF]

CHICKEN SCHNITZEL 40

Baby greens, strawberries, shaved parmesan, champagne vinaigrette

PRIME CUT SIRLOIN STEAK 59

Pan seared, horseradish peppercorn aioli, crispy potato wedges [GF]

HOUSE-MADE FETTUCCINE 40

Pan seared shrimp, sun dried tomatoes, snow peas, kale-basil pesto, parmesan

- SIDES -

ROASTED BEETS 14

Za'atar spice, Maplebrook Farm whipped feta, toasted sesame seeds [V/GF/SE]

BRUSSELS SPROUTS 15

Crispy prosciutto, maple gastrique [GF]

V = Vegetarian / GF = Gluten Free / N = Contains Nuts / SE = Sesame

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