

BLUE

To Start

Robinhood Cove Oysters spring onion mignonette, lemon (gf) 22.5 (6) / 45 (12)

Maine Mussels Thai basil, coconut milk, lime, grilled baguette 22

Crispy Brussel Sprouts ginger tamari gastrique, scallion, five-spice roasted cashew crumble, pickled red onion (v) 14

Warm Crab Dip roasted red peppers, charred scallion, herbed crostini 18

Lamb Meatballs mint tahini yogurt, feta (gf) 17

Burrata black pepper honey, pickled cherries, Mandarin orange, Malden sea salt, house focaccia (v) 17

Fried Deviled Eggs trad piped filling, panko, salmon roe 16

Soup & Salad

Our Seafood Chowder (gf) 11 / 14 | **Asparagus Bisque** chili oil, native crab (gf) 16

Little Leaf Salad red onion, blueberries, fresh basil, radish, feta, lemon vinaigrette (v, gf) 14

Hail Caesar! baby gem lettuce, spring peas, asparagus, confit garlic, parmesan, cured egg yolk, white anchovy, house croutons* 16

Roasted Cod truffled pea purée, carrots, herbed fingerling potatoes, basil aioli (gf) 34

Fume Blanc, Ferrari Carrano

Pan-Seared Salmon orzo, seasonal veg, confit garlic, spinach, citrus beurre blanc* 34

Pinot Grigio, Livon Collio

Crispy Skin Duck Confit spring pea risotto, apricot chutney, Thumbelina carrots (gf) 40

Pinot Noir, pas de probleme

Marinated Squashes zuchinni & summer squash, green romesco, white bean salad (v) 24

Chardonnay, Fess Parker

Grilled NY Strip chimichuri, potato-celeriac purée, asparagus* (gf) 50

Red Blend, The Arborist

The Burger, 8 ounce special blend, Gruyère, roasted forest mushrooms, heirloom tomato jam, truffle aioli, brioche, hand-cut fries* 24

The Substance, Bissell Bros.

Gluten-free items may include trace gluten. Ask your server for more information.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Finest Kind Ingredients – Thoughtfully Prepared

