



## *Dinner Menu*

### *Starters & Soups*

<b>Truffle Frites</b> <i>Curly Fries, Parmesan Cheese, White Truffle Oil</i>	14
<b>Maryland Crab Cakes</b> <i>Jicama-Mango Slaw, Lemon and Herb Aioli</i>	18
<b>Crispy Cauliflower</b> <i>Rice Flower Dusted, Asian Citrus Sauce</i>	10
<b>Steamed Clams</b> <i>Sam Adams Beer, Linguica Sausage, White Navy Beans, Kale</i>	14
<b>Farmhouse Clam Chowder</b> <i>Pancetta, Fresh Herbs, Oyster Crackers</i>	10

### *From the Garden*

<b>Signature Salad</b> <i>Zucchini, Roasted Tomatoes, Asparagus, Corn, Cilantro Vinaigrette</i>	14
<b>Arugula Salad</b> <i>Candied Hazelnuts, Strawberries, Goat Cheese, Balsamic Vinaigrette</i>	14
<b>Classic Caesar</b> <i>Herb Croutons, White Anchovies, Shaved Parmesan</i>	12
<i>Salad Enhancements: Grilled Chicken 7   Salmon 9   Shrimp 9   Scallops 11</i>	

### *From the Land*

<b>Pan Pressed Statler Chicken</b> <i>Potato Puree, Haricots Verts, Natural Jus</i>	24
<b>Steak Frites</b> <i>Prime Filet 8oz, Broccolini, White Truffle Fries, Chimichurri Sauce</i>	38
<b>Pork Tenderloin Calabrese</b> <i>Sweet Onions, Vinegar, Peppers, Fried Potatoes, Demi Glaze</i>	26
<b>Farmhouse Burger</b> <i>Bibb Lettuce, Tomato, Onion, Cheddar Cheese, Roasted Garlic Aioli, Bacon, Brioche Bun, Curly Fries</i>	18

### *From the Sea*

<b>Honey Lavender Salmon</b> <i>Charred Brussels Sprouts, Mascarpone Polenta</i>	28
<b>Seafood Stew</b> <i>Saffron Tomato Broth, Little Neck Clams, Scallops, Shrimp, Cod</i>	36
<b>Porcini Dusted Scallops</b> <i>Sweet Pea Puree, Risotto, Pancetta</i>	32
<b>North Atlantic Cod</b> <i>Green Papaya Basil Salad, Lemongrass, Miso Broth</i>	26
<b>Lobster Roll</b> <i>Bibb Lettuce, Lobster, Tarragon Mayo, Brioche Bun, Curly Fries</i>	26

### *From the Earth*

<b>Gnocchi</b> <i>Wild Mushrooms, Roasted Tomatoes, Arugula, Vegetable Jus</i>	24
<b>Black Bean Burger</b> <i>Bibb Lettuce, Tomato, Onion, Roasted Garlic Aioli, Brioche Bun, Curly Fries</i>	16