

SNACKS AND STARTERS

BEER CHEESE AGED WHITE CHEDDAR, ALLAGASH WHITE, PRETZEL CROSTINI 7
MIXED NUTS SMOKED SEA SALT 7
DEVILED EGGS LOBSTER AND SHORT RIB 8
FRIES BLACK PEPPER AIOLI 6
PUB SOUP 5
FRIED CHICKEN LIVER APPLE, ROSEMARY 7

SMALL PLATES

BUTTER LETTUCE PECANS, HARDBOILED EGG, BUTTERMILK DRESSING 9
BABY BEETS HEIRLOOM APPLES, CELERY, PARSLEY, ADERKASE BLUE CHEESE 11
DUCK CONFIT FRISEE, RED CABBAGE, PINE NUTS, SHERRY VINEGAR, GOAT CHEESE 12
POACHED DUCK EGG PORK BELLY, FINGERLING POTATOES, GRILLED FRISEE 12
FITTERS AND CHIPS SALT COD, FRIED POTATOES, MALT VINEGAR, CAPER AIOLI 12
BABY BACK RIBS MEMPHIS STYLE DRY RUB, KOHLRABI SLAW 13
STEAK TARTAR CAPERS, SHALLOT, GARLIC, EGG YOLK, POTATO CHIPS 14
GRILLED SHRIMP BOILED RED POTATOES, OLD BAY AIOLI, GRILLED LEMON 13
MUSSELS METROPOLITAN LAGER, ANDOUILLE, FENNEL, GRILLED BREAD 12
SWEETBREADS CARAMELIZED PARSNIPS, CAPER, PARSLEY 14
SEARED SCALLOPS CAULIFLOWER, WILD MUSHROOMS, RED WINE SAUCE 14

SUPPER

GRILLED KOBE SKIRT CARAMELIZED SHALLOT GALETTE, RED CHARD, MARROW SAUCE 25
KOBE CHEESE BURGER SHARP CHEDDAR, PICKLES, FRIES 14 CHEFS WAY ADD 5
GRILLED SPATCHCOCKED YOUNG CHICKEN SWEET POTATO HASH, NATURAL JUS 21
ARCTIC CHAR WHITE BEANS, CHERRY TOMATO SOFRITO, ROSEMARY 23
MONKFISH PANCETTA, BRUSSELS SPROUTS, CHANTERELLE MUSHROOMS 25
HOUSE MADE SAUSAGE MAC AND CHEESE, PEPPERS AND ONIONS 19
BACON WRAPPED PORK SHOULDER BLACK EYED PEAS, FRIED GREENS 21
LAMB AND DUMPLINGS BRAISED LAMB, FENNEL, GREEN OLIVES, LEMON DUMPLINGS 23

SIDES -7

MAC AND CHEESE
BLACK EYED PEAS

BRUSSEL SPROUTS AND BACON
SWEET POTATO HASH

CHEF: BRADLEY MANCHESTER
CHEF DE CUISINE: RODNEY STATON

HOUSE WATER IS PURIFIED AND FILTERED

a  concentric restaurant