

## CURED & CULTURED

Imported and domestic Cheese Board 28 | fennel pollen honey, sourdough crostini

Charcuterie Board 28 | assorted cured meats, house accoutrements Artisan

Bistro Country Pate 22 | blackberry aspic, grain mustard, cornichon



## DINNER MENU

2022

## FROM THE HARBOR

Maine Lobster Toast 25 | smashed avocado, aioli noisette, saffron spring onion

Heron Point Crab Cake 25 | tendrils, shaved cucumber, basil emulsion

New England Clam Chowder 16 | pecan smoked bacon, oyster cracker, tabasco

Blue Hill Bay Mussel Mariniere Frites 27 | chardonnay, crème fraiche, shallot

## HARVESTED

HARVESTED ESCAROLE HEART C'ZAR 19 | CRISPY PROSCIUTTO, HAZELNUT, PARMESAN REGGIANO, LEMON GARLIC DRESSING

SPRING PEA -N- ASPARAGUS SALAD 19 | UPLAND CRESS, AERATED RICOTTA, YUZU VINAIGRETTE

ARTICHOKE FARRO SALAD 21 | SOPPRESSATA, WILD ROQUETTE, PICKLED ONION, TORN HERB, TOASTED CRUMBS

ROASTED HEIRLOOM TOMATO BISQUE 14 | CRÈME FRAICHE, BASIL

## MAINS

ARTISAN SIGNATURE FRENCH ONION BURGER\* 25 | 8oz grass-fed beef, caramelized onion, aged gruyere

MISTY KNOLL'S CHICKEN BREAST 32 | WILTED SPINACH, POTATO CONFIT, CALABRIAN ROMESCO, MARCONA ALMOND

GEORGE'S BANK DIVER SCALLOP\* 42 | FORAGED MUSHROOM, SMOKED BACON, BARLEY, SCALLION PISTOU

PRIME ANGUS SKIRT STEAK\* 39 | TRUFFLE BISTRO FRITES, CHAMPIGNON BORDELAISE

PAN ROASTED ARTIC CHAR\* 35 | BRAISED BELUGA LENTIL, ROASTED BROCCOLI, VADOUVAN CURRY BEURRE BLANC SPRING

HARVEST ORECCHIETTE 26 | MARKET VEGETABLE, FORAGED MUSHROOM, LEMON RICOTTA, PINENUTS

PAPPARDELLE BOLOGNESE\* 28 | TRADITIONAL RAGU, PARMESAN

## ADDITIONS

CRISPY BRUSSEL SPROUTS 8 | ORANGE BALSAMIC GLAZE

SILVER GARLIC SPINACH 8 | CRUSHED CHILI FLAKES

WHITE TRUFFLE FRITES 10 | ROASTED GARLIC AIOLI

## DESSERTS

SEASONAL DESERT 15 | CHEF'S SEASONAL SELECTION

Three Assorted Cookies 7 | chocolate chunk, oatmeal raisin, and gourmet peanut butter

Hagen Dazs Ice Cream 7 | chocolate, strawberry and vanilla

20% discretionary gratuity added for parties of (6) or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please advise your server of any food allergies.