

CHEF'S BAR

Prosciutto Wrapped Maine Scallops

Garlic, Oregano Salad, Lemon Honey 10

Wood Oven Baked Oysters

Local Blue Point Oysters, Creamed Spinach, Pernod, Farmers Style Bacon, Fontina 11

Tasting of Bruschetta

Basil, Tomato and Garlic; Peppers Al Forno and Ricotta Salata; Wild Mushrooms and Buratta 10

Craft Beer Braised Short Rib

Celery Root Puree, Braising Liquids, Foraged Mushrooms, Root Cellar Vegetables 13

Diver Scallop Crudo

Passion Fruit, Celery Leaves, Chili Oil, Hawaiian Salt 14

Wood Oven-Roasted Meat Balls

A Blend of Pork, Beef and Veal, Shaved Marcona Almonds, Pecorino Romano, Overnight Tomato Sauce 8

Northeast Family Farms Beef Carpaccio

Himalayan SALT Block, Orange and Espresso Crust, Truffle, Gorgonzola Cream, Pepper Cress, Crispy Capers 12

Hearth Baked Fontina Dip

Wood Fired Flat Bread, Sun-Dried Tomato Tapenade, Baby Spinach, Artichokes 10

Black Bass Crudo

Violet Caviar, Cucumber Pearls, Spanish Olive Oil, Black Salt 12

SOCIAL BEGINNINGS

"Acquacotta" Soup

White Beans, Morels, Mercato Vegetables, Parmesan, Grissini 9

Rustic Hand-Rolled Gnocchi

Local Mushrooms, Spinach, Crispy Pancetta, Sheep's Milk Cheese, Tartufo Cream 10

Rhode Island Calamari Fritto

Golden Pomodoro, Caper Crema, Grilled Lemon 12

Over Easy Hens Egg

Guanciale, Arugula, Black Truffle Vinaigrette, Crisp Crostini 11

Lobster Canneloni

Fresh Picked Maine Lobster, Braising Greens, Opal Basil Butter Sauce, Shellfish Oil 16

Wild Mushroom Risotto

"Spoon to Pot" Risotto, Olive Oil Braised Mushrooms, Aged Parmesan, Peppery Arugula 10

Speck Wrapped Prawns

Marinated Tomato Vinaigrette, Fregola, Grilled Zucchini Caponata 14

Local Rope-Grown Mussels

Cider, Fennel Sausage, Salsa Verde, Grilled Garlic Toast 12

Lobster Bisque

Creamy Lobster Bisque, Smoked Paprika Oil, Lobster Medallions 10

Lobster and Risotto Fritters

Baby Arugula, Sauce Romesco, Tartufo Powder 12

THE BUTCHER BLOCK

Artisan Cheese Board

Truffle Caciotta, Verde Capra, Garrotxa, La Serena, Palhais, Fig Jam, Spiced Nuts, Crispy Cracker Bread 20

Farmers Board

A Complete Tasting of Our Handcrafted Cheeses and Artisan Charcuterie, House-made Accompaniments 24

WOOD-FIRED FLATBREADS

Our Signature Brick Oven Cooks Pizzas Quickly at 600 Degrees, Locking in Freshness and Flavor While Creating a Light Crispy Crust That Can't Be Duplicated

Umbria

Wild Mushrooms, Asiago Cream, Tartufo Oil, Crisp Arugula 12

Margherita

Marinated San Marzano Tomatoes, Pesto, House-pulled Mozzarella, Garden Basil 13

Stracotto

Pulled Pork, Mozzarella, Provolone, Smoked Gouda, Spicy Vinegar Sauce 13

FIELDS & FARMS

Hearts of Romaine

Creamy Caper Dressing, Parmesan Reggiano, Wood Oven Croutons, Black Olive Oil 9

Caprese Salad

Vine Ripe Tomato, Aged Balsamic, Garden Basil, Burrata, Cured Olives, Extra Virgin Olive Oil 10

Winter Farmer's Salad

Frisee Lettuce, Bacon, Shaved Parmesan Roasted Mushrooms, Seven Minute Egg, Creamy Pickled Mustard Seed Dressing 10

Handcrafted Charcuterie Board

Prosciutto Di Parma, Bresola, Smoked Speck, Finnochina, Spicy Coppa, Rosemary Whole Grain Mustard, Quick Pickles, Wood Oven Grissini 18

Rustica

Grilled Chicken, Pesto, Sun-dried Tomatoes, Mozzarella, Ricotta, Garlic-Olive Oil, Parmesan Cheese 13

Sicilian

Fennel Sausage, Pepperoni, Mozzarella, Spicy Pomodoro, Fine Herbs 13

Affumicata

Smoked Mozzarella, Prosciutto di Parma, Tomato, Arugula 13

Baby Iceberg Wedge

Pine Nut Brittle, Pancetta Chips, Petite Tomatoes, Roasted Peppers, Cured Olives, Creamy Gorgonzola Dressing 10

Roasted Tomato Panzanella Salad

Cucumber, Shaved Fennel, Rustic Crouton, Cured Olives, Extra Virgin Olive Oil, Barrel Aged Red Wine Vinaigrette 10

Roasted Baby Beets

Pistachio and Goat Cheese Mousse, Winter Citrus, Shaved Fennel, Black Pepper Caramel, Seasoned Olive Oil 9

MAIN EVENTS

"Free Bird" Chicken Saltimbocca

Prosciutto, Fontina, Forest Mushrooms, Sage, Madeira Wine Reduction, Whipped Gold Potatoes 27

All Natural Beef Tenderloin

Rosemary Sea-Salt Dusted Balsamic Fries, Grilled Asparagus, Bittersweet Cocoa and Chianti Agrodolce 34

East Coast Halibut with Hand Spun Pasta

Local Littleneck Clams, Sun Blushed Tomatoes, Artichokes, Capers, Lemon Parsley Butter 31

Scottish King Salmon

Celery Root Risotto, Grilled Zucchini Ratatouille, Blood Orange-Prosecco Butter Sauce 29

Maine Family Farms Pork Chop

Apple Scented Foie Gras Cream, Roasted Baby Cauliflower with Pine Nuts, Apple Cider Syrup, Whipped Potatoes 28

Northeast Family Farms Al Forno Lamb Shank

Fingerling Potatoes, Roasted Root Vegetables, Pine Nut Gremolata Rosemary Scented Lamb Jus 36

Cedar Planked Georges Bank Swordfish

Salsa Verde, Roasted Brussel Sprouts with Lemon and Chilis, Fingerling Potatoes 29

Creek Stone Farms Strip Steak

Wild Mushroom Gnocchi, Italian Bacon, Baby Spinach, Sheep's Milk Cheese, Tortufo Cream, Sauce Manodori 35

Adriatic Fishermen's Stew

Maine Lobster, Local Mussels, Littleneck Clams, Day Boat Scallops, Prawns and Bass, Roasted Tomato, Vino-Verde Broth, Fregola Pasta 38