

An illustration of northeastern ingredients with respect to the gardeners, farmers, fishermen & foragers who bring them to our tables.

Small Plates

Tomato Bisque

Cornbread, Parmesan Crisp, Basil

12

Beets & Melon

Herb Feta, Sunflower Seeds, Greens, Mint Pesto

14

Oysters Rockefeller

Leek & Fennel Fondue, Spinach, Herb-Pernod Butter
18

14 The Green

Baby Greens, Carrot, Radish, Cucumber, Honey-Herb Vinaigrette

13

Summer Squash Fritter

Quick Pickles, Arugula, Prosciutto, Buttermilk Dressing

16

Lamb Bolognese

Herb Tagliatelle Pasta, Shaved Pepato Cheese

16

Tuna Carpaccio

Fennel & Corn Salad, Black Beans, Poblano Aioli

17

Chef De Cuisine Christopher Lauinger

Large Plates

Filet of Beef

Creamed Corn, Spinach Leaves, Potato Cheddar Cake, Red Wine Jus 38

Rack of Lamb

Mascarpone Polenta, Tomatoes, Chanterelle Mushrooms, Snap Peas, Jus **39**

Rib Eye Steak

Baby Carrots, Duck Fat Potatoes, Garden Chimichurri, Bleu Cheese Crumbles

37

Cornflake Fried Pork Chop

Smoked Sweet Potato Purée, Green Beans, Bacon, Charred Onions, Cherry Jus 33

Scallops

Anson Mill Cheddar Grits, Shrimp, Chorizo, Tomato & Pepper Ragout, Fava Beans

35

Halibut

Crab & Squid Ink Ravioli, Saffron Cauliflower Purée, Asparagus, Lemon Crème

37

Chicken

Stuffed with Mushrooms, Fennel, Goat Cheese & Spinach, Parmesan Gnocchi, Green Beans, Leek Broth

32

Sea Bass

Shallow Herb Poached, Potatoes, Patty Pan Squash, Mussels, Cherry Tomatoes

35

Garden Plates

12 Each

Featuring Our Kelly Way Gardens' Organic Vegetables

Cauliflower Croquettes – Romesco Sauce, Tarragon Aioli

Grilled Vegetable Kabob – Baby Burrata, Olives, Couscous Salad

Corn & Kale Stuffed Zucchini – Stewed Tomatoes, Aged Balsamic