



DINNER

Starters

OYSTERS ON THE HALF SHELL* (6)		BLACK BEAN HUMMUS	12
Raw – Cocktail Sauce, Mignonette, Lemon, Saltines	26	Butternut Squash, Black Beans, Chipotle, Roasted Garlic, Pumpkin Seeds, Toasted Pita	
Broiled - Bacon, Spinach, Cream, Parmesan, Garlic	28	PEI MUSSELS“HOT POT”	17
BREAD PLATE	8	Coconut Milk, Chili Crisp, Scallion, Cilantro, Garlic Bread	
Kevin’s Jalapeno Cornbread, Preserved Peach Butter, Whipped Butter		SPINACH ARTICHOKE DIP	14
SMOKED TROUT DIP	18	Tortilla Chips	
Celery, Duke’s, Briny Pickles, Old Bay Crackers		CHICKEN WINGS	14
BRUSSELS SPROUTS	15	Choice of House Buffalo, Lemon-Pepperyaki, Blackened	
Rice Vinegar, Unagi, Asian Pear		TUNA CRUDO	16
GNOCCHI	18	Thai Vinaigrette, Satsuma, Grapefruit, Peanut, Mint, Cilantro	
Butternut Squash, Prosciutto, Local Apples, Gorgonzola, Sage Brown Butter		DISCO TOTS	14
		Pimento Mornay, Bacon, Scallions	

Salads & Bowls

MEDITERRANEAN SALAD	Romaine, Tomato, Artichoke, Pepperoncini, Feta, Pistachio, Lemon Tahini Dressing	15
HOUSE CAESAR	Romaine, Arugula, Butter Lettuce, Garlic Croutons, Grana Padano Cheese	15
TOMAHAWK CHOPPED	Romaine, Bacon, Cheddar, Preserved Tomato, Carrots, Radish, Croutons, Ranch	15
CRUNCHY THAI	Rice, Napa Cabbage, Carrot, Red Pepper, Sesame, Herbs, Peanut Dressing	15
FALL SALAD	Baby Kale, Brussels Sprouts, Pear, Dried Cranberries, Walnuts, Goat Cheese, Balsamic Dijon Vinaigrette	16
TUNA “POKE”*	Sesame Sushi Rice, Arugula, Avocado, Cilantro, Wakame, Pickled Onions, Ginger Dressing	26
ADD A PROTEIN TO ANY SALAD OR BOWL: CHICKEN BREAST +7 SHRIMP +12 TUNA TATAKI* + 12 STEAK* +14		

Entrees

FISH TACOS	24	6oz FILET MIGNON*	55
Fried Market Fish, Banh Mi Veggies, Compressed Cucumber, Nuoc Cham Aioli, Cilantro		Herb Roasted Fingerling Potatoes, Thin Beans, Au Poivre Sauce	
BLACKENED MARKET FISH SANDWICH	29	MAPLE ROASTED PORK TENDERLOIN*	30
Iceberg, Preserved Tomato, Red Onion, House Remoulade, Brioche Bun		Local Squash Puree, Farro, Brussels Sprouts, Dijon Thyme Jus	
THE CEASE & DESIST BURGER	23	PAN SEARED SCALLOPS	42
Two Beef Patties, American, Dijonnaise, B&B Pickles, Iceberg, Brioche Bun		Sweet Potato Puree, Roasted Spaghetti Squash, Apple Fennel Salad, Sage Beurre Blanc	
+ BACON 5 + FRIED EGG 2		ITALIAN BEEF SANDWICH	24
CHICKEN PARMESAN	28	12 hr. Braised Beef, Sweet & Spicy Pepper Relish, Jus, Hoagie Roll	
Spaghettini, Marinara, Mozzarella, Grana Padano, Garlic Bread		GRILLED CHEESE & TOMATO SOUP	18
MARKET FISH MEUNIERE	34	Sourdough, Havarti, Cheddar, American, Grandma’s Tomato Soup	
Aged Parmesan Risotto, Thin Beans, Lemon Caper Brown Butter		ENCHANTED SPRINGS TROUT	32
		Potato, Cauliflower, Petit Arugula Salad, Parmesan, Chimichurri	



BUCKET OF FRIED CHICKEN Whole Bird 76 | Half Barrel 42 | Solo Plate 24
Served with: Biscuits & Honey Butter, Mashed Potatoes, Garlic Green Beans, Seasonal Sauces on the Side

Sides to Share

HARISSA ROASTED CARROTS	NEW POTATOES	RISOTTO	CAULIFLOWER
Yogurt Sauce, Walnut, Mint, Radish	Truffle Oil, Parsley, Parmesan	Spinach, Artichoke, Lemon	Lemon, Pine Nut, Basil, Parmesan, EVOO
	FRENCH FRIES	MASHED POTATOES	
	TATER TOTS	Lemon, Garlic, EVOO	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
*THE FOLLOWING MAJOR FOOD ALLERGENS ARE USED AS INGREDIENTS: MILK, EGGS, FISH, SHELLFISH, TREE NUTS, PEANUTS, WHEAT, SOYBEANS, AND SESAME.
PLEASE NOTIFY STAFF FOR MORE INFORMATION ABOUT THESE INGREDIENTS.