



Salads, Soup & Bread

Asparagus Caesar
Mixed Greens, Grape Tomatoes, Brioche Croutons, Shaved Radish
Preserved Lemon Parmesan Dressing (V) 15

Field Greens
Marinated Cucumbers, Pickled Shallots, Roasted Red Pepper
Summer Carrots, Toasted Almonds, Tzatziki Dressing (GF, V) 15

Local Seasonal Soup 12

Bread Upon Request

With House Infused Herb Oil

Starters

Bourbon Cured Pork Belly 17
Beet Jalapeno Slaw, Smoky Corn, Poblano Aioli, IPL BBQ Sauce (GF, V)

Grilled Octopus 18
Spanish Chorizo, Charred Mirepoix, Bean Salad, Smoked Paprika Vinaigrette, Herb Puree (GF)

Ahi Tuna Niçoise 18
Olive Oil Poached Baby Potatoes, Haricot Verts, Olives, Sauce Gribiche, Cavendish Farm Quail Egg (GF, DF)

Burrata 16
Roast Heirloom Cherry Tomato Peach Jam, Microgreens, Grilled Garlic Ciabatta,
Aged Balsamic, Crushed Pink Peppercorns (V)

Scallop Ceviche 18
Pickled Golden Beets, Dulse Apple Champagne Chive Puree, Annatto Oil, Sea Salt (GF, DF)

Grilled Rosemary Focaccia 16
Escalivada, Salsa Verde, Goat Cheese, Sherry Reduction (V)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Grill

Local 9 oz Filet Mignon	43
Lamb Rack	38
Hanger Steak	38
Jurgielewicz Farm Duck Breast	36

Seafood

Sea Scallops	36
Icelandic Cod	32
Salmon	34
*Catch of the Day	30

** Served with Vegetable & Starch **

Your Choice of Sauce

Ginger Citrus Chimichurri (GF, DF, V, VE) | Coconut Lemongrass Curry (GF, DF, V, VE)
Blackberry Cabernet Demi (GF, DF) | Peperonata Sauce (GF, DF, V, VE)
Smoked Almond Romesco (GF, DF, V, VE)

Vegetarian

Stuffed Portobello Mushroom 32
Maine Grain Farro Fried Rice, Tomato, Edamame
Asparagus, Charred Corn, Moilee Gravy (GF, DF, V, VE)

Desserts

Strawberry Crème Fraiche Fool 12
Chocolate Biscuit Crumb, Basil Chili Oil (V)
Almond Orange Grand Marnier Olive Oil Cake 12
Macerated Berries, Lemon Chantilly, Raspberry Puree (V)

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