



LUNCH

Soups & Salads

Soup of the Day | 10

Chef's Daily Inspiration

Scallop, Mussel & Smoked Haddock Chowder | 14

Potato Veloute - Grapefruit Chutney - Chives - Aged Cheddar Scone

Caesar Salad | Smaller 10 | Larger 14

Charred Baby Gem - Crispy Prosciutto - Goat Parmesan - Anchovy Vinaigrette
Add Seared Scallops | 12

Seasonal Salad | Smaller 10 | Larger 14

Changing daily using local seasonal ingredients
Add Seared Scallops | 12

Bigger Plates & Daily Specials

1lb of Mussels & Frites with Crusty Bread | 17

Inspirational Flavor changing daily, ask about today's creation

Breaded Haddock | 17

House Cut Fries - Pickled Vegetable slaw - Tartar Sauce

Fresh Agnolotti Pasta | 20

Crushed Peas - House Made Ricotta - Whey Emulsion - Pistachio - Crispy Sage

Steak Frites | 24

7oz Beef Striploin - Garlic Baguette - Crispy Shallots - Sour Cream & Onion Demi

Curried Cauliflower Bowl | 16

Quinoa - Chat Masala Fried Chickpeas - Curly Kale - Raita - Cashew - Golden Raisin

Between Bread

All come with a side of House-cut Fries or Soup of the Day

Add a Side Salad | 3

Founders Burger | 14

Asiago Herb Bun - Aged Cheddar - House BBQ Sauce - Pickled Zucchini - Beefsteak Tomato - Artisan Lettuces - House Mayonnaise

Lobster B-L-T | 20

Double Smoked Bacon - Beefsteak Tomato - Artisan Lettuces - Tarragon Mayonnaise

Smoked Chicken Club | 15

Fox Hill Smoked Gouda - Bacon Marmalade - Beefsteak Tomato - Pickled Red Onions - Arugula - Roasted Garlic Ranch

Merguez Sausage in a Baguette | 14

Harissa Tomato Relish - Ran-Cher Acres Goat Cheese - Arugula - Shaved Fennel

Tuna Burger | 15

Yellowfin Tuna Grilled Rare - Togarashi Mayonnaise - Sunomono Pickles

Elevated rural dining – rooted in sea and soil.

We strive to use the best naturally produced ingredients in season, featuring local wholesome produce, meats, fish and fowl.