



BEGINNINGS

WOOD FIRED ARTICHOKE FONDUTA 11-
Creamy Fontina & Ricotta Cheeses, Grilled Baby Artichokes,
Oven Roasted Tomatoes, Toasted Ciabatta

CRISPY CALAMARI 14-
Lightly Dusted Tender Calamari, Sweet Cherry Peppers,
Housemade Pomodoro, Cilantro Aioli

SWEET BLUE LUMP CRAB CAKE 15-
Charred Corn Salsa, Smoked Tomato Vinaigrette, Lemon Aioli

ROASTED GARLIC HUMMUS 11-
Olive-Caper Tapenade, Sesame Flatbread

BRUSCHETTA 10-
Toasted Ciabatta, Vine Ripe & Sun-Dried Tomatoes, Crumbled Goat Cheese, Aged Balsamic

TUNA POKE* 14-
Avocado Salsa, Citrus Ponzu, Scallions, Toasted Sesame Seeds, Spiced Orange Oil

ANTIPASTO BOARD 17-
Crafted Old Country Charcuterie and Artisan Cheeses, Country Olives,
Homemade Preserves, Jam, Sun-Dried Fruits, Housemade Accoutrements



HOUSE SPECIAL MEATBALLS 11-
Butcher Blend, San Marzano Tomato-Basil Marinara,
Creamy Whipped Ricotta Cheese

GREENS & SOUPS

MAINE LOBSTER BISQUE 9-
Sweet Lobster Chunks, Sherry Cream

BROKEN CAESAR 11-
Baby Romaine, Creamy Caper Dressing,
Herbed Ciabatta Croutons, Parmesan Crisp

DRIFT SALAD 10-
Tender Field Greens, Heirloom Tomatoes,
English Cucumber, Pickled Onions, Roasted Beets,
Goat Cheese, Citrus Vinaigrette

TOMATO BISQUE 7-
Parmigiana-Ciabatta Crouton

BURRATA CAPRESE 11-
Sun-Ripened Heirloom Tomatoes, Torn Sweet Basil, Creamy Burrata
Cheese, Balsamic Reduction, Cold Pressed Olive Oil
Add Prosciutto 5-

VERY CHILLED ICEBERG WEDGE 10-
Gem Lettuce, Heirloom Tomatoes, Crispy Pancetta,
Crumbled Blue Cheese, Avocado Buttermilk Dressing,
Balsamic Glaze Drizzle

Add to Any Salad: Chicken 5- | Shrimp 8- | Salmon 12-

WOOD FIRED PIZZA

FUNGI 14-
Wild Mushrooms, Pizza Sauce, Crumbled Goat Cheese,
Romano Tartufo Oil, Spicy Arugula

GENOVA WHITE 14-
Herb Roasted Chicken, Baby Spinach, Ricotta, Romano, Mozzarella, EVOO

RUSTICA 15-
Sweet Fennel Sausage, Crispy Pancetta, San Marzano Pomodoro, Fine Herbs

MARGHERITA 14-
House Pomodoro, Fresh Buffalo Mozzarella,
Roasted Tomatoes, Torn Sweet Basil



HOUSEMADE PASTA

All our Pasta is Hand-Crafted on the premises
using the Finest Ingredients available

POLPETTE 21-

Butcher Block Blend Meatballs simmered in San Marzano Tomato-Basil Sauce,
over Egg Linguini, Pecorino Romano

RIGATONI BOLOGNESE 19-

House Recipe Butcher's Block Meat Blend simmered with San Marzano Tomatoes,
Fresh Herbs and Roasted Garlic, tossed with Rigatoni,
Pecorino Romano Cheese

ROASTED CHICKEN PENNE 23-

Broccoli, Sun-Dried Tomato, Baby Spinach, Toasted Pine Nuts, Parmigiano-Reggiano

LINGUINI VONGOLE 24-

Fresh Clams steamed in Pinot Grigio, Toasted Garlic, Chili Flakes, Sweet Heirloom Tomatoes,
Fresh Herbs tossed with Linguini

BUCATINI CARBONARA 22-

Crispy Pancetta, Applewood Smoked Bacon, Sweet Green Peas,
Cremini Mushrooms, tossed with Bucatini Pasta,
Pecorino Toscano Cream

OLD COUNTRY PAPPARDELLE 23-

Braised Short Rib tossed with Pappardelle, Garden Tomatoes, Roasted Garlic,
Imported Pecorino, Tuscan Kale



HOUSE SPECIALTIES

TUSCAN CHICKEN 23-

Sautéed Medallions topped with Prosciutto Ham, Fontina Cheese,
Mushroom-Sage Madeira Sauce, Roasted Garlic Mashed and Wilted Spinach

SEARED LOCAL SNAPPER 25-

Sardinian Couscous, Tomato, Fennel, Olives, Baby Spinach,
Smoked Tomato Broth, Charred Lemon

DAY BOAT SCALLOPS 32-

Pan Seared, Sweet Shrimp & Charred Corn Risotto, Roasted Peppers,
Sweet Peas, Key Lime Butter Sauce

DUROC CENTER CUT PORK CHOP 26-

House Brined, Carolina BBQ Glaze, Sharp Cheddar Mac & Cheese, Blistered Green Beans

BLUE CRAB CRUSTED GROUPER 34-


Roasted Garden Vegetables, Citrus Butter Sauce, Basil Oil, Roasted Yukon Potatoes

CHAIRMAN'S RESERVE CENTER CUT NY STRIP 36-

Hand Cut Beef, Truffle Mashed Potatoes, Charred Asparagus, Gorgonzola Butter

NORTHERN HARVEST SALMON 25-

Pan Seared, Capers, Heirloom Tomatoes, Fresh Herbs, Baby Spinach,
Maine Lobster Sauce, Mushroom Risotto



Many items on this menu contain ingredients that are not listed; please inform your
order taker of any food allergies or dietary restrictions before you place your order.
Consumption of raw or undercooked food may result in an increased risk of foodborne illness.