



Appetizers

Chicken Wings	GF	16
Buffalo or Mumbo Sauce, Blue Cheese Dressing, Celery Sticks		
Local Scallop and Shrimp DeJonghe		15
Fines Herbs, Breadcrumbs, Grilled Bread		
Cheese Plate		19
Kunik Triple Cream, Maggie's Round, Aged Manchego, House Jam, Marinated Olives, Smoked Almonds, Toasted Focaccia, Fresh Fruit		
Black Truffle French Toast		14
Rosemary Focaccia, Roasted Mushrooms, Basil Ricotta		
Roasted Sweet Potato Wedges	GF	10
Chili Lime Aioli, Feta, Roasted Garlic, Herbs		
Grilled Halloumi	GF	12
Salt Cured Grapes, Crystallized Walnuts, Balsamic Pear		

Salads

Caesar		11
Romaine Hearts, Classic Caesar Dressing, Asiago, Focaccia Toast Point		
Autumn Bounty		14
Kale, Green Apple, Dried Cranberries, Walnuts, Feta, Honey Mustard Vinaigrette		

Salad Enhancements

Grilled Chicken Breast	8
Pan Seared Cod	10
Lobster Salad	20

Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish, or Eggs may increase your risk of a Food Borne Illness
 Before placing your order, please inform your server if you or anyone in your party has a Food Allergy



New England Classics

Fish and Chips	24
Cape Cod Beer Battered Local Cod, French Fries, Tartar Sauce, House Coleslaw, Lemon	
Lobster Roll	29
Maine Lobster, Mayo, Buttered New England Style Roll. Served with French Fries or Salad	
New England Clam Chowder	7 / 14
Cup / Bowl Oyster Crackers	

Mains

Oven Roasted Local Cod	GF	26
Multigrain Risotto, Dried Caper Gremolata, Squid Ink Romesco, Maitake Mushrooms		
Cranberry Wine Braised Beef	GF	30
Burgundy Potatoes, Brussels Sprouts, Fried Onion, Braising Jus		
Faroe Islands Salmon	GF	27
Mumbo Brussels Sprouts, Sweet Potato Puree, Rosemary Pecan Brittle		
Chicken and Biscuits		28
Fried Bone-in Chicken Breast, Sauteed Spinach, Lemon Thyme Biscuits, Red Pepper Jus		
Orecchiette Pasta		24
House Sausage, Broccoli Rabe, Black Garlic Nage, Pickled Pearl Onion		
19th Hole Burger*		17
Cheddar Cheese, Applewood Bacon, Lettuce, Tomato, Onion, Toasted Brioche Bun Served with Fries or Salad		