



APPETIZERS

CHOWDER 12

New England Quahog Clams / Littleneck
Bacon / Chives

SPRING ROLLS 16

Crab / Shrimp / Two Sauces

SHRIMP COCKTAIL 5.5ea.

Cocktail Sauce / Fresh Lemon

KOREAN BBQ OCTOPUS 18

Wakame / Sesame / Lime / Sriracha

TOTS + PIMIENTO CHEESE 13

Scallion + Coffee BBQ

BAKED CAMEMBERT 14

Pear + Apricot Marmalade / Brioche Toast
Marcona Almonds / Lavender

SALADS

ANCIENT GRAIN BOWL 18

Avocado / Olives / Tomatoes / Cucumbers
Marinated Feta
Add Grilled Salmon +10

STEAK & BLUE WEDGE 24

Buttermilk Blue Cheese / Bacon / Tomato
Scallion Oil Red Onion

SHRIMP & WATERMELON 21

Gem Lettuce / Cucumbers / Feta / Candied Walnuts
Cippolini White Balsamic Vinaigrette

SCALLOP & ARUGULA 24

Marinated Tomatoes / Bacon / Ciabatta Croutons
Cucumber / Roasted Shallot Dijon

SANDWICHES

M BURGER 20

Onion Hay / Coffee BBQ / Yukon Fries / Brioche

HOT LOBSTER ROLL 28

Butter / Fresh Herbs / Brioche / Yukon Fries

COLD LOBSTER ROLL 28

Seasoned Mayonnaise / Bibb Lettuce
Tomato / Brioche / Yukon Fries

COMFORTS

NY STEAK FRITES 28

Maytag Blue Fondue / Bourbon + Bacon Sauce
Truffle Fries

PASTA POMODORI 24

San Marzano Tomatoes / Olive Oil
Parmesan / Basil

CHICKEN PARILLA 24

Circle Fries / Roasted Vegetables / Buerre Blanc

CAST IRON MEATBALLS 23

Ricotta / Four Hour Red Sauce / Caesar

OAK PLANK SALMON 27

Leek + Parmesan Grit Cake / Tomato Butter
Crispy Kale

LAMB SAUSAGE FLATBREAD 18

4 Hour Red Sauce / Fresh Mozzarella / Caramelized
Onions / Ricotta / Basil

SIDES

TRUFFLED PARMESAN FRENCH FRIES 12

Basil Aioli

WILD MUSHROOMS 12

White Soy / Sweet + Sour / Umami Butter

Happy Hour Every Day 4-6 in Our Lounge
25% Off Lounge Menu
50% Off House Drinks

** The consumption of raw or undercooked food items may cause foodborne illness **