

SAMPLE MENU

Thursday, Friday, Saturday

Starters

Soup

\$8/10

Seasoned Fries

House Made Sauces

\$8

Oysters

Six raw served with house made Cocktail sauce and a Passion Fruit Mignonette

\$20

High Hopes Farm Mixed Greens Salad

Dried blueberries, crumbled goat cheese, lemon vinaigrette

\$13

Heirloom Tomato and Burrata

Local farm heirloom tomatoes and burrata, topped with extra virgin olive oil,
sea salt, cracked pepper and farm fresh basil

\$20

Beet Terrine

High Hopes Farm thinly sliced mixed color beets layered with herbed crème fraiche,
served with a beet green salad

\$20

Bacon Wrapped Dates

Three bacon wrapped almond and goat cheese stuffed date with a bourbon glaze,
served on house made apple butter and greens

\$14

High Hopes Farm Lamb Kaftas

Three ground lamb, garden herb and garlic kaftas with lemon, dill, mint and garlic yogurt

\$18

Crab Cakes

Three petit crab cakes served with chipotle aioli

\$20

MENU SUBJECT TO CHANGE



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Thursday, Friday, Saturday

Entrées

Vegetable Curry

Red vegetable curry with rice

\$22

Bradley Burger

8 oz beef burger, sauteed mushrooms and onions, brie, bacon jam, arugula, roasted sherry garlic aioli served with a side of cucumber salad

\$24

Pork Ribs

Half rack of passion fruit and brown sugar glazed pork ribs served with coconut mashed potatoes and cucumber salad

\$28

Cuban Picadillo

Braised beef tenderloin morsels, potato, bell pepper, onion, tomato, white wine, olives and raisins spiced with cinnamon, cumin, coriander, smoked paprika and orange. Served with coconut rice, avocado slices and tortillas

\$32

Confit Duck Breast

Tender confit duck breast topped with a balsamic cherry sauce served atop a cauliflower puree with crispy purple potatoes

\$40

Seared Gulf of Maine Halibut

Coconut rice, seasonal vegetables with tropical fruit salsa

\$42

Beef Filet Mignon

8 oz filet, pea puree, seasonal vegetables, pave, sauce bordelaise

\$46

Dessert \$10

Chocolate mousse torte with cherry sauce and whipped cream
Lemon Passionfruit Posset – a Classic English lemon cream dessert

Gluten free options available

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