

SAMPLE MENU – subject to change

Starters

Seasoned fries

Served with dipping sauces

\$8

Soup

\$7/10

½ Dozen Pemaquid Oysters

\$20

Mixed Greens Salad

High Hopes Farm greens with crumbled goat cheese, dried cranberries, candied pecans, bacon lardons tossed in a cider vinaigrette

\$12

Beet Salad

Beets, orange segments, red onions, feta, farm greens tossed in an blood orange curry vinaigrette and topped with toasted coconut and cilantro

\$12

Purple Daikon, Radish, Cucumber Salad

High Hopes Farm daikon, radishes and julienned kale, tossed with cucumbers and shallots in a sesame dressing then topped with sesame seeds and cilantro

\$14

Bacon Wrapped Dates

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

\$14

Pork Belly Tostones

High Hopes Farm pork belly, confit, deep fried, tossed in a jerk seasoned sauce, served atop Tostones with a mango salsa

\$14

Crab Cakes

Three crab cakes served with a fresh lemon aioli and a citrus slaw

\$20

Some food may be served raw or undercooked; consumption of raw food may increase the risk of food borne illness.

SAMPLE MENU – subject to change

Entrees

Vegetable Curry

Green zucchini curry topped with Thai Basil, cilantro, toasted peanuts and coconut

\$22

Bradley Burger

Burger with bacon, sauteed mushrooms and onions, cheddar lettuce, and an herbed aioli with a side of citrus slaw

\$22

Braised Chicken of the Week

\$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 Tostones

\$30

Salmon

Grilled honey, chipotle salmon topped with a house made mango chutney served with coconut rice and seasonal vegetables

\$30

Filet Mignon

Grilled beef filet mignon with a bordelaise sauce, a potato pavé, and seasonal vegetables

\$44

Dessert \$10

Chocolate, Kahlua Pot d Crème topped with whipped cream

Lemon blueberry layer cake with a lemon cream cheese frosting

Semifreddo

Italian for “half-cold”

Strawberry - A slice of frozen, creamy, fresh strawberry puree, yogurt and whipped cream garnished with orange strawberry rhubarb sauce.

Stracciatella style – A slice of airy, vanilla semifreddo, which is made of a traditional ice cream custard base, folded into whipped cream that is then laced with ribbons of Nutella which sits on an almond biscotti and toasted hazelnut crust. Topped with a drizzle of chocolate sauce.

Gluten free options available!

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