

### Starters

Herbed fries served with dipping sauces \$8

Six raw Pemaquid oysters served with a habanero, passion fruit sauce \$20

Soup du Jour \$7/10

Grilled Prosciutto Wrapped Asparagus topped with shaved parmesan, red pepper flakes, lemon zest on an herbed aioli \$10

High Hopes greens, dried blueberries, crumbled goat cheese, and a citrus vinaigrette \$16

Poached pear, dried cranberries, pomegranate, candied pecans, crumbled blue cheese on High Hopes Farm greens with a balsamic vinaigrette \$18

High Hopes Farm Lamb Meatballs served with an avocado puree, High Hopes Farm arugula, tomato and feta \$16

Three crab cakes served with a fresh lemon aioli and a citrus slaw \$20

### Entrees

Vegetable medley in a mild yellow curry over quinoa \$20

Burger with bacon, lettuce, tomato, caramelized onions and cheddar cheese with a side salad \$22

House made Bolognese sauce with ground tenderloin and pappardelle pasta topped with shaved parmesan \$28

Cuban Picadillo braised tenderloin morsels, potato, bell pepper, onion, tomato, white wine, olives and raisins spiced with cinnamon, cumin, coriander, smoked paprika and orange. Served with Spanish rice and garnished with avocado slices and tostones \$28

Seared Marinated salmon seared with a Teriyake glaze with rice pilaf and High Hopes Farm braised Bok choy \$30

Seared duck breast, glazed with a cherry sauce and grilled fruit with a fennel, High Hopes Farm arugula salad \$30

Grilled petit filet with a bordelaise sauce, a potato pave and braised High Hopes Farm kale \$44

### Dessert \$10

Carrot layer cake with cream cheese frosting

Chocolate espresso mousse topped with whipped cream

House made vanilla ice cream, maple syrup sundae topped with whipped cream

Gluten free options available