

THE BAR

ENJOY SELECTIONS FROM OUR RAW BAR AND SMALL PLATES WHILE VISITING THE LOUNGE.

SELECT

RAW BAR, SMALL PLATES

OPTIONS

V= VEGETARIAN

V*= CAN BE MADE VEGAN

GF = GLUTEN FREE

*CONSUMING RAW OR UNDERCOOKED MEATS,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR
RISK FOR FOOD BORNE ILLNESS. PLEASE ADVISE
YOUR SERVER OF ANY FOOD ALLERGIES.



SMALL PLATES

OYSTER ROCKEFELLER	22
CREAMED SPINACH, BACON,	
SEASONED BREADCRUMBS	
CRAB & CORN FRITTERS	18
WEEKAPAUG REMOULADE	
BLISTERED SHISHITOS / V / GF	13
SEA SALT, GREEN GODDESS	
TRUFFLE FRIES / V* / GF	9
	7
WHITE TRUFFLE OIL, PARMESAN,	
GARDEN HERBS	
SPINACH ARTICHOKE DIP / V	14
EVEDYTHING SDICED I AVASH	NV.

VEGETABLE CRUDITE / V* / GF	18
ROASTED GARLIC HUMMUS	
BRUSCHETTA	13
HILLANDALE FARMS TOMATO,	
FRANTOIA OLIVE OIL, GARDEN BASIL	
DEVILED EGGS	12
ESPELETTE, FARM RADISH	
CHEESE & CHARCUTERIE	22
CHEF'S SELECTION OF LOCALLY	
CURED MEAT & CHEESE	
BEEF JERKY TRIO / GF	18
BBQ, TERIYAKI, CAJUN	



DESSERTS

STICKY TOFFEE PUDDING	12
CANDIED PECANS, VANILLA ICE CREAM	
CHOCOLATE CHIP SKILLET COOKIE	12
VANILLA ICE CREAM	
STRAWBERRY-RHUBARB CRISP	12
VANILLA ICE CREAM	
HOUSEMADE ICE CREAM	8
VANILLA, CHOCOLATE OR STRAWBERRY	
HOUSEMADE SORBET	8
RASPBERRY, MANGO-PASSION	
OR BLACKBERRY	
PASTRY CHEF: DONNA YUEN	



