
DINNER

APPETIZERS

Crab Cakes - two jumbo lump crab cakes served with pickled red onion and cajun mustard . . . **15**

Flat Bread Pizza - poached pears, blue cheese, and fig preserves . . . **14**

Arancini - risotto stuffed with provolone cheese, served with house marinara . . . **9**

Panko Goat Cheese - deep fried goat cheese with mixed greens, local honey and grilled baguette . . . **14**

SOUP & SALAD

French Onion Soup . . . **5 cup / 7 crock**

Soup du Jour . . . ask your server for pricing

Lower Mill Mixed Greens - spring mix with julienned carrots & red peppers, sliced English cucumber and red onion vinaigrette . . . **9**

Steak Salad - grilled marinated steak, local greens, cherry tomatoes, shaved red onion, crumbled Bleu cheese & Dijon vinaigrette . . . **16**

Roasted Beet Salad - roasted beets with mixed greens, candied walnuts, goat cheese, balsamic vinaigrette & honey . . . **12**

Autumn Salad - mixed greens, dried cranberries, sunflower seeds, crumbled blue cheese, and cranberry vinaigrette . . . **12**

Grilled Petite Tender - with cauliflower potato puree, roasted vegetables, garlic & thyme butter and smoked paprika oil . . . **28**

Pan Seared Halibut - over a creamy sweet pea risotto topped with crispy mushroom and snap peas . . . **30**

Stewed Cannellini & Black Beans - with grilled asparagus, zucchini, sweet corn, eggplant and braised broccolini with a roasted red pepper coolis and vegetable broth . . . **18**

Butternut Squash Ravioli - tossed in a sage cream sauce and drizzled with browned butter . . . **24**

Grilled Pork Chop - topped with creamed leeks and a cherry merlot sauce. Served with roasted potatoes and sauteed broccolini . . . **25**

Short Ribs - braised short ribs with roasted garlic mashed potatoes, demi glace & chef vegetable . . . **27**

Jersey Fish - Atlantic flounder stuffed with Virginia Blue crab stuffing. Served with roasted potatoes and house made hollandaise . . . **29**

Chicken Provencal - pan seared chicken breast with white wine, heirloom tomato, black olives, and herbs. Served with roasted potatoes . . . **27**

4 COURSE PRIX FIX . . . 52

1st Course Mixed Greens **-or-** Beet Salad

2nd Course Ravioli **-or-** Crab Cakes

3rd Course Petite Tender **-or-** Halibut

Dessert Chef's Choice