



DINNER MENU

APPETIZERS

- Purée of Local Cauliflower Soup* with curry-scented apples...7 / 9
Smoked Tomato Soup topped with crème fraîche & chives...7 / 9
Creamy French Onion Soup our signature version of this well-loved classic...7 / 9
Crispy Chips house-made potato chips with warm blue cheese...6 / 9
Crispy Calamari served with red pepper-feta dip...10.5
Crab Cakes with romesco & arugula...12.5
Escargot in puff pastry with sweet garlic cream & mushrooms...10
- ‡ *Organic Beets* on red, black & green lentils in truffle vinaigrette with torn herb salad...11
Seared Tuna with napa cabbage, red onion, Hobbs' bacon & spicy harissa aioli...11.5
Blue Hill Bay Mussels steamed in white wine, thyme & garlic, served with saffron aioli...12
Mac-n-Cheeses four creamy cheeses topped with sharp cheddar ~ a perfect side dish or appetizer...8

"By the Each"

Mix & match to create your own share plate. Please inquire about suggested wine pairings.

- Moroccan Pork & Sweet Grape Kabobs*...3
Spicy Shrimp Spring Roll with chive purée...3.75
‡ *Meatballs in Tomato Purée*...4.5
‡ *White Bean Bruschetta* with Hobbs' Prosciutto Speck...3.5

SALADS

- Hobbs' Prosciutto & Goat Cheese Salad* with mixed greens & fig balsamic vinaigrette...7.5 / 13
Baby Local Arugula in creamy lemon vinaigrette with Parmigiano, tomatoes & crispy stuffed olives...7 / 12
Baby Spinach & Mixed Greens with pears, candied walnuts & house-made blue cheese dressing...7 / 12
Traditional Caesar Salad with red onions, cheese & tomatoes...5.5 / 9, with roasted chicken...7.5 / 13
Green Salad with dried tomatoes, shaved cheese & walnut vinaigrette...5.5 / 9, with roasted chicken...7.5 / 13
- Add a crab cake to any item above...4 ea. Add oak-fired shrimp to any item above: 5 Shrimp...8, or 3 Shrimp...5.5*
Add chicken to any item above...2 petite / 4 full

WOOD-FIRED PIZZAS

- ‡ *House-made Bacon & Brie* with shaved apple & local arugula tossed in mustard vinaigrette...15
Scampi shrimp, pesto, sweet onions, tomatoes & spinach...15
Prosciutto Hobbs' cured ham, goat cheese & roasted red peppers...15
Smoked Salmon with red onions, crème fraîche, chili oil & caviar...19
Mushroom & Fontina purée of mushrooms, chives & white truffle oil...14
House-made Spicy Sausage with caramelized onions, tomatoes & spicy harissa...15
Three Cheese with fresh tomatoes & basil...12, with goat cheese...13, with Hobbs' pepperoni...13

FISH, MEAT, PASTA & POULTRY

- Steak Frites* bistro "Onglet" steak with green beans, red wine shallot sauce & French fries...16 / 23
- ‡ *Seared Loch Duart Salmon* with lentils, Portobello mushrooms, butternut squash, crème fraîche & paprika oil...21 / 30
- ‡ *Strauss Family Farm Lamb Short Rib* on preserved lemon-herb cous cous, shaved carrots & scallions with creamy yogurt...17 / 24
Grilled Tuna over whipped potatoes, baby spinach, lemon-garlic butter & chive oil...20 / 28
Certified Angus Beef Filet Mignon with green beans, shallots, Stilton blue cheese & au gratin potatoes...25 / 36
- ‡ *Niman Ranch Berkshire Pork Loin* on white bean purée & spicy tomato-bacon fondue with green beans...218 / 25
‡ *Ashley Farms Roasted Chicken* local root vegetables, Brussels sprouts, Huckleberries & sweet onion purée...16 / 23
‡ *Risotto with Shrimp* maitake mushrooms, leeks, mushroom cream & pea tendrils in black truffle vinaigrette...17 / 24
House-made Tagliatelle shrimp in tomato-cream sauce, fresh herbs & shaved Grana...15 / 22
- ‡ *Lasagna* 12 thin layers of house-made pasta, tomato purée, creamy cheeses & fresh basil with sautéed spinach...18
‡ *House-made "Spaghetti" & Meatballs* with finely grated Grana...15 / 22

Add oak-fired shrimp to any item above: 5 Shrimp...8, or 3 Shrimp...5.5 Split plate charge on the items above...6

‡ Indicates new or seasonal menu item. Please inquire about menu items that may be modified to accommodate allergies or dietary restrictions.