

to start

Really Good Lobster Soup 9

Wala-Wala Onion Soup gruyere, parmesan crouton 7

*Island Creek Oysters cucumber mignonette, cocktail sauce 2 each oyster / 10 six oysters

House Made Potato Chips spicy dipping sauce 6

Duck Confit Spring Rolls mint peanut sauce 8

Fig and Duck Prosciutto Flatbread Pizza 11

Whipped Feta roasted peppers with grilled pita 7

White Cheddar Fondue roasted potato, apples, brioche, crispy pork belly 10

Caramelized Potato Gnocchi braised veal, shitake mushrooms, pears 11

Chicken Drumettes dark rum glaze, lime dipping sauce 9

*Tuna Tartar cucumber, avocado, papaya, soy lime dressing 13

*Mussels garlicky roasted tomato, crusty bread 10

*Grilled Shrimp Skewers chimichurri sauce, crispy plantains 10

Autumn Vegetable Ravioli sweet potato and mascarpone cheese, roasted walnuts, sage brown butter 10

*Hangar Steak Tacos ancho rubbed, spicy tomatoes, guacamole 10

city  table

from the garden

Fall Salad roasted beet, goat cheese, cucumber, orange 7

Heirloom Tomato and House Made Burrata Cheese shaved fennel, crushed pistachios 9

House Chopped Salad organic mixed greens, teardrop tomatoes, english cucumbers, maple vinaigrette
6 small bowl / 11 big bowl **add** chicken 5, hangar steak 8, shrimp 7, tuna 7, salmon 6

Boston Bibb Lettuce heirloom apples, candied pecans, gorgonzola dolce 7

entrees

Harvest Pasta with Braised Shortrib house made pappardelle pasta, crusty bread 10 half / 17 full

*Line Caught Chatham Cod grilled corn and lobster chowder sauce, fingerling potatoes 23

*Grilled Atlantic Salmon mushroom risotto, roasted brussel sprouts 24

*Blue Cheese Crusted Filet whipped yukon potato, broccoli rabe, red wine sauce 27

*Roasted Duck Breast michigan cherry sauce, herb risotto, baby carrots 21

*Seared Ahi Tuna somen noodles, seaweed salad, bok choy 25

Fire Roasted Chicken whipped yukon potatoes and root vegetable ragout 19

Farm Vegetable Risotto 8 half / 15 full

*Day Boat Scallops hardy grains, grapefruit, pearl vegetable 21

all sandwiches are served with bistro fries **sandwiches**

*Sliders 3 Way grass fed sirloin, lamb and crab cake sliders 9

*Sirloin Burger (grass fed) tillamook cheddar, lettuce, tomato, deli roll 12

Grilled Veggie zucchini, squash, tomato, portabella mushroom, mozzarella cheese, ciabatta bread 9

Open Faced Chicken buttermilk fried chicken breast, corn bread, sausage gravy, sweet potato fries 8

Cubano spicy pork, salami, ham, swiss cheese, city pickles, chipotle mayo, pressed torpedo roll 9

Beer Battered Cod tartar sauce, tomato, bibb lettuce, deli roll 10

Maine Lobster Roll potato salad, grilled brioche bun 17

sides

Bistro Fries 4 | Garlicky Greens 6 | Mashed Potato 4 | Mushroom Risotto 6

Broccoli Rabe 6 | Baby Carrots 5 | Mac-n-cheese 6 | Sweet Potato Fries 5

dessert

Devil's Chocolate Cake 6 | Grandma's Apple and Pear Crumble 6 | Banana Cream Pie 6

Vanilla Crème Brulee 6 | Milk Chocolate Bread Pudding 6 | Assorted Ice Creams and Sorbets 5

disclaimers

Raw Food Thing *These items may contain raw ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. **We Might Change Our Minds** Menu items subject to change. **You Might Change Your Mind** Just ask! **Large Parties** Of six or more subject to 18% gratuity.

Good Food Thing Whenever and wherever possible we use organic, sustainable, or local products. We do this in careful consideration of the environment and our effect on it. Thank you and please enjoy your visit with us. **Chef Dennis Wilson**



100%