

Starters

MUSHROOM EMPANADAS <i>Chipotle aioli, cilantro</i>	15
LABELLE PATRIMOINE CHICKEN LEGS <i>crispy BBQ dry rub, fermented honey</i>	12
FRIED GREEN TOMATOES <i>Pimento cheese</i>	10
SMOKED HALIBUT DIP <i>Sesame lavash crackers</i>	12
CHESAPEAKE CRAB FRIES <i>blue crab, Mornay sauce, old bay, chives</i>	20
MINI MOULES FRITES <i>Pemaquid mussels, french fries, truffle aioli</i>	16
BUFFALO CHICKEN TENDERS <i>blue cheese</i>	10
STEAK DIANE <i>filet medallion, whipped potatoes</i>	20

Happy Hour

bar area only, dine-in only

Monday - Friday 4pm-6pm

25% off Starters, Specialty Cocktails,

Draught Beer & House Wines

Soups & Salads

NEW ENGLAND CLAM CHOWDER 12.95
FRENCH ONION 12.95

CAESAR *shaved reggiano, croutons* 13.95

SALAD VERT *house vinaigrette* 10.95

BLT WEDGE *pepper crusted pork belly, tomato, red onion, bleu cheese dressing* 14.95

CRAB CAKE GARDEN *tomatoes, crispy potato sticks, creamy garlic herb dressing* 27.95

LOBSTER BIBB *maine lobster salad, avocado, tomato, citrus dressing* 29.95

ADD TO ANY SALAD:

GRILLED CHICKEN +8, GRILLED SHRIMP +4 EA,
CRAB CAKE +25, COLOSSAL CRABMEAT +25,
SALMON +18

Sandwiches

(substitute side salad or side caesar +3)

PRIME RIB SANDWICH
open-faced, creamy horseradish, fries 35.95

DRY-AGED AMERICAN WAGYU BURGER *gruyere, arugula, portobello, truffle aioli, fries* sgl 17.95 dbl 21.95

FRIED CHICKEN *citrus slaw, cilantro, chipotle mayonnaise, fries* 17.95

HOT ROAST BEEF *gruyere, watercress, crispy onions, pepperoncini, creamy horseradish, fries* 23.95

LOBSTER Roll *maine lobster salad, buttered new england style roll, housemade chips* 29.95

CRAB CAKE *lettuce, tomato, tartar sauce, housemade chips* 27.95

SOFTSHELL CRAB BLT *herbed mayo, housemade chips* 29.95

-Substitutions may incur an additional charge-

*our menu contains the following food allergens:
dairy, egg, peanut, tree nut, fish, shellfish, soy, wheat, sesame

-A 20% gratuity will be added to parties of 6 or more-