

Starters

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

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 13
FRENCH ONION 13

CAESAR shaved reggiano, croutons 14

SALAD VERT bibb lettuce, house vinaigrette 11

BLT WEDGE pepper crusted pork belly, tomato, red onion, bleu cheese dressing 15

CRAB CAKE GARDEN tomatoes, crispy potato sticks, creamy garlic herb dressing 28

LOBSTER BIBB maine lobster salad, avocado, tomato, citrus dressing 30

ADD TO ANY SALAD:

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

Sandwiches

(substitute side salad or side caesar +3)

PRIME RIB SANDWICH
open-faced, creamy horseradish, fries 36

DRY-AGED AMERICAN WAGYU BURGER gruyere, arugula, portobello, truffle aioli, fries sgl 18 dbl 22

FRIED CHICKEN citrus slaw, cilantro, chipotle mayonnaise, fries 18

HOT ROAST BEEF gruyere, watercress, crispy onions, pepperoncini, creamy horseradish, fries 24

LOBSTER Roll maine lobster salad, buttered new england style roll, housemade chips 30

CRAB CAKE lettuce, tomato, tartar sauce, housemade chips 28

SOFTSHELL CRAB BLT herbed mayo, housemade chips 30

-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-