

\$29 Bottle List

See Our Weekly Special Wine List

Cheddar-Topped Parker House Rolls (6) | Basil Butter +\$9

1st Course

Chef's Soup | Seasonally Inspired

Nice Little Caesar^{GS} | Chopped Romaine Hearts/Shaved Parmesan/Herbed Croutons

Fall Burrata^{GS H} | Grilled Stone Fruit/Truffle-Honey/Olive Bread +\$3

Roasted Beet a l'Orange Salad^{GS} | Goat Cheese Crumbles/Sunflower Seeds/Shaved Fennel/Radish/Orange Supreme/Blood Orange Dressing +\$4

Appetizer 2nd Course

Pepper-Crusted Beef Carpaccio^{GS} | Baby Arugula & Shaved Fennel/Fried Capers/Horseradish Aioli/Truffle EVOO

G'Ma's Meatball | Whipped Pesto Ricotta/Gravy/Shaved Parmesan/Crostini

Gnocchi Cacio e Pepe | Cracked-Black Pepper/Pecorino Parmesan Cream

Crab Cake | Charred Corn & Roasted Red Pepper Elote/Sauce Remoulade +\$10

Steak Tidbits^{GS} | Gorgonzola Fondue/Merlot Redux +\$6

Main 3rd Course

Everything Bagel Crusted Salmon | Charred Scallion Cream Cheese/Tomato-Caper Compote/Potato Latke

Simply Grilled Catch | EVOO/Vegetable/Fresh Lemon

Missy's Mussels^{GS} | Giganta Beans/Cured Tomatoes/Artichoke Hearts/Hunk of Bread

Pork Milanese Piccata | Shaved Fennel & Tomato Salad/Parmesan/Lemon-Caper Butter Sauce

Butternut Squash Ravioli | Sage Brown-Butter Cognac Cream +\$6

Buttermilk Southern Fried Chicken | Bacon & Brown Sugar Braised Collards/Roasted Shallot Potato Puree

14oz NY Strip Steak^{*} | Prime Center Cut/Roasted Shallot Potato Puree/Crispy Onions/Malbec Jus +\$19

French Tavern Burger^{*} | Caramalized Onions/Melted Gruyère Cheese/Grain Mustard Aioli/Brioche Bun/Fries

Classic Lobster Roll | Chilled Lobster Salad/Buttered Tavern Bun/Chips/Pickle/Coleslaw +\$12

“Just” Lobster Salad | Chilled Lobster Salad/Romaine Heart Spear/Coleslaw/Pickle/Lemon +\$10

Dessert 4th Course

Chef's Dessert | Pastry Chef Inspired

Huge Chocolate Cake | Our Most Popular Dessert +\$19

Chef John Trzcinski

So Sorry,
No Substitutions
No To Go Orders
No Sharing Prix Fixe Menu



^{*} This menu item is cooked to order or is served raw and consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of a food-borne illness, especially if you have certain medical conditions or take certain medications. Please inform your server if you have a food allergy.
^P Denotes the item may contain peanuts or nuts. ^{GS} Denotes gluten sensitive items with gluten elements removed from dish. ^{VVE} Denotes Vegan/Vegetarian ^H May contain honey. ^{NF} Nut Free.