

## CHEESE and CHARCUTERIE

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*Served with house made rosemary olive oil flatbread crisps, honey mustard, and fresh seasonal berries*

### *New England Artisanal Cheeses*

*\$5 each*

**Great Hill Blue (MA)** Cow; non-homogenized raw milk blue cheese

**Devine Providence (RI)** Cow; Cave aged Gouda-style cheese with a natural-rind and nutty, smooth finish

**Melinda Mae (CT)** Cow; Brie style, pasteurized, soft ripened, bloomy rinded cheese

**Camembert Seasonal (MA)** Goat; soft-ripened, with a rich, buttery, nutty, mushroom flavor

**North County Smoked Swiss (NH)** Cow; slightly tangy, smoked Swiss cheese

**Town Hill Tomme (ME)** Cow; semi-soft, buttery, aged cheese, washed with Atlantic Brewing Company Brother Adams Honey Ale.

**Bear Hill Aged Cave (VT)** Sheep; washed-rind alpine style cheese, gently fruity and nutty, with a smooth, milky mouthfeel and a hint of sweetness

### *Salumi*

*\$7 each*

**Culatello** The finest cut of Prosciutto di Parma, aged for more than a year

**Soppressata** Coarsely ground pork shoulder with herbs

**Napolitana Salami** Air dried salami with Mediterranean and African spices

**Nduja** Chili spiced, spreadable pork sausage from Calabria

**Pancetta** Berkshire pork belly, salt cured and spiced with black pepper, rosemary and bay leaves

**Petit Jesu** Course ground Berkshire pork hard salami, seasoned with red wine

**Violino di Capra** Cured center cut lamb, seasoned with rosemary and wine

**Wild Boar Cacciatorini** Trimmed wild boar shoulder blended with heirloom spices

### *Cheese & Charcuterie Presentation*

*\$50*

Our garde manger chef's grand presentation of double portions of your choice of any four salumi/cheese, local honeycomb, rosemary flatbread crisps, honey mustard, fresh seasonal berries. Ideal for parties of four or more guests.

## SOUPS

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**Soup of the Day** Chef Regina's special preparation \$9

**Gazpacho** Local Chatham lobster, compressed watermelon, local cucumber \$10

## SALADS

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<b>House Salad</b>	Little gem lettuce, cherry tomato, carrot, honey-balsamic vinaigrette (gf/df)	\$6
<b>Hydro Bibb Wedge Salad</b>	Little gem lettuce, heirloom tomatoes, shaved carrot, honey-balsamic vinaigrette (gf)	\$12
<b>Caprese Salad</b>	Tomato, fresh mozzarella, basil pesto, aged balsamic (gf)	\$14
<b>Crisp Duck Confit Salad</b>	Little gem lettuce, pistachio, local radish, red wine vinaigrette (gf/df)	\$22
<b>Local Swordfish Salad</b>	Artisan lettuce, watermelon, mango, ginger essence (gf/df)	\$28

## APPETIZERS

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<b>Marinated Mixed Olives</b>	Lemon thyme, bay leaf, Seville orange (gf/df)	\$5
<b>Crab Cake</b>	Fermented black garlic, chipotle aioli, local micro greens	\$12
<b>Local Mussels</b>	Sweet Thai chili, coconut aioli, local micro greens (gf)	\$12
<b>Mediterranean Mezze Trio</b>	Hummus, babah ganoush, and tabouleh, za'atar, rosemary-olive oil flatbread crisp (df/v)	\$12
<b>Pan Seared Jumbo Shrimp (4)</b>	Sweet chili sauce, lime, pickled daikon slaw (gf/df)	\$12
<b>Surf &amp; Turf Tartare</b>	Pairing of local beef tenderloin carpaccio and spicy tuna tartare, cracked black pepper, avocado, wasabi-olive oil vinaigrette (gf/df)	\$18

## ENTRÉES

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<b>Green Market Risotto</b>	Spring peas, asparagus, wild mushrooms, crème fraîche (gf/v)	\$22
<b>Chatham Lobster Gnocchi</b>	House made smoked ricotta gnocchi, lobster, vanilla cream, cured lobster roe	\$28
<b>Diver Scallops</b>	Summer corn fritter, smoked bacon, julienne vegetables, popcorn shoots	\$38
<b>Local Seafood Cioppino</b>	Mélange of local seafood and shellfish, tomato fennel fumet (gf/df)	\$38
<b>Hudson Valley Duck</b>	Smoked barley, duck prosciutto, parsnip, local rhubarb	\$42
<b>Butter Poached Filet Mignon</b>	Center cut local filet mignon, Baylay Hazen blue cheese potato puree, short rib demi-glace, truffle butter, shaved vegetables (gf)	\$48
<b>Garlic Rosemary Lamb Chops</b>	Roasted fingerling potatoes, pearl onions, wild mushrooms (gf)	\$48

gf: gluten free / df: dairy free / v: vegetarian

Consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness.

Please inform your server of allergies or dietary restrictions, as menu items may contain ingredients that are not listed.

*Executive Chef Regina Castellano*