

# FRUITS DE MER

THE FRESHEST ASSORTMENT OF OCEAN CRUSTACEANS; PERCHED ON A TOWER OF SHAVED ICE AND SERVED WITH CITRUS MIGNONETTE, OLD

## GRANDE \$ 18

2 SHRIMP  
2 CLAMS  
2 OYSTERS  
2 OZ. JUMBO  
LUMP CRABMEAT

## A LA CARTE

EAST COAST OYSTERS \$ M.P.  
POINT JUDITH CLAMS \$2.25/PC  
CHERRY STONES \$2.25/PC  
COLOSSAL WHITE SHRIMP \$3.95/PC  
JUMBO LUMP CRABMEAT \$16/3 OZ.

## ROYALE \$ 42

4 SHRIMP  
6 CLAMS  
6 OYSTERS  
3 OZ. JUMBO LUMP  
CRABMEAT

# FLATBREADS

## BARBEQUED CHICKEN

FIGS • BARBEQUED CHICKEN • CARAMELIZED  
ONIONS • CHERRY PEPPERS • SMOKED  
MOZZARELLA • FIG BARBEQUE SAUCE \$14

## THE TRUFFLE SHUFFLE

WHITE • MOZZARELLA • FONTINA • RICOTTA  
• FRESH HERBS • MUSHROOMS \$14

## PEAR & BLEU

PEAR • BLEU CHEESE • DRIED FIGS  
• PROSCIUTTO • BABY ARUGULA  
• AGED BALSAMIC \$16

## MARGHERITA

TOMATOES • ROASTED GARLIC  
• MOZZARELLA CHEESE  
• FRESH BASIL \$12

## CHARCUTERIE BOARD

### CRISPY PORK BELLY

HOUSE-CURED WITH PEPPERCORN  
AND ROSEMARY

### SAUCISSON SEC

HAND-TIED PORK SAUSAGE  
CURED FOR 30 DAYS

### FENNEL SALAMI

CURED AND AIR-DRIED  
WITH FENNEL POLLEN & SEEDS

### PROSCIUTTO DI PARMA

AGED FOR 18 MONTHS

### EMBELLISHMENTS

PEASANT BREAD  
MUSHROOM CONSERVA  
ASSORTED MUSTARDS

\$ 21

## CHEESE BOARD

### CAMEMBERT

• COW • PASTEURIZED  
A MILD CREAMY SOFT CHEESE

### CATO CORNER WOMANCHEGO

• COW • RAW •  
MEDIUM MILD, TOUCH OF SWEET WITH A  
HINT OF FRUIT AND NUT

### SMOKED CHEDDAR

• COW PASTEURIZED  
TANGY ON THE PALATE WITH A NUTTY FINISH

### WISCONSIN BLEU

• COW • RAW •  
CREAMY, MEDIUM STRONG RICH SLIGHTLY EARTHY

### ACCOUTREMENTS

RAISIN WALNUT TOAST • DRIED FRUIT  
COMPOTE • CANDIED WALNUTS

\$ 18

# SMALL PLATES

## ABIGAIL'S BUFFALO TENDERS OR SRIRACHA WINGS

CARROTS • CELERY • BLEU CHEESE DRESSING \$ 8

## SWEET POTATO HUMMUS PLATE

GRILLED BREAD • TOASTED PUMPKIN SEEDS \$ 8

## ROASTED EGGPLANT "NAPOLITAN"

PORTABELLA MUSHROOM CAP • HERB ALOUETTE CHEESE  
• SAUTEED LEAF SPINACH • SUN-DRIED TOMATOES  
BUFFALO MOZZARELLA • SWEET TOMATO MARINARA \$ 8

## BUTTERNUT SQUASH BISQUE

TOPPED WITH TOASTED PUMPKIN SEEDS \$ 7

## FRENCH ONION SOUP

TOASTED HERB CROUTONS •  
MUENSTER & SWISS CHEESE \$ 9

## TO BEGIN

### **MUSSELS POULETTE**

GARLIC, HERB, AND CHARDONNAY WINE SAUCE  
WITH A TOUCH OF CREAM \$ 10

### **JUMBO LUMP CRABCAKE**

PINK PEPPERCORN CREMA • ORANGE SEGMENTS  
• SHAVED RADISH \$ 14

### **SEAFOOD MARTINI**

COLOSSAL WHITE SHRIMP • HAND-PICKED MAINE LOBSTER MEAT •  
JUMBO LUMP CRAB • SEAWEED SALAD • REMOULADE \$ 18

### **MEDITERRANEAN CALAMARI FRITTI**

KALAMATO OLIVES • ARTICHOKEs • CAPER BERRIES • CHERRY PEPPERS •  
FETA • E.V.O.O • LIME \$ 12

### **PORTABELLA CUPS**

STUFFED WITH SWEET SAUSAGE AND MUSHROOM  
DUXELLES • WHITE CHEDDAR FONDUE \$ 12

### **GARLIC & GORGONZOLA BREAD**

RUSTIC BREAD • GARLIC AIOLI • ROASTED RED PEPPERS  
• MELTED GORGONZOLA CHEESE \$ 6

## TAVERN FARE

### **CALIFORNIA CLUB CROISSANT**

ROASTED TURKEY • CRISP BACON • AVOCADO • TOMATO  
• BIBB LETTUCE • AMERICAN CHEESE • HERB MAYO \$ 12.95

### **BLACK ANGUS BURGER**

TOASTED BRIOCHE BUN • CRISP BACON • PICKLES  
• LETTUCE • TOMATOES • AMERICAN CHEESE \$ 12

### **PETTIBONE TAVERN BURGER \***

BACON "JAM" • TRIPLE CREAM BRIE • MUSHROOMS  
• CRISPY PORK BELLY BACON • BLACK PEPPER AIOLI \$ 14.95

### **ENGLISH-STYLE FISH & CHIPS**

TRADITIONAL BEER BATTER • JALAPENO COLESLAW • TARTAR SAUCE \$ 16.95

### **CLASSIC CHICKEN POT PIE**

HAND-GATHERED BABY FIELD GREENS SALAD \$ 13.95

### **CLASSIC CORNED BEEF RUEBEN**

LEAN CORNED BEEF • SAUERKRAUT • SWISS CHEESE  
• TOASTED MARBLE RYE • THOUSAND ISLAND DRESSING \$ 13.95

### **PEPPERCORN-RUBBED STEAK FRITES**

HERB GARLIC BUTTER • SMOKED PAPRIKA SALSA VERDE • CRISPY FRIES \$ 21

### **RIGATONI ALA VODKA**

GRILLED ORGANIC CHICKEN • SWEET ITALIAN SAUSAGE • SPINACH • CARAMELIZED ONIONS  
• DICED PANCETTA • TOMATO VODKA SAUCE WITH A TOUCH OF CREAM \$ 15.95

### **BLACKENED TUNA "NICOISE" SALAD**

BABY FIELD GREENS • HARICOT VERTS • HARD-BOILED EGG • TOMATOES • BLACK OLIVES  
• ROASTED FINGERLING POTATOES • LEMON HERB VINAIGRETTE \$ 19.95

### **CHOPPED CHICKEN SALAD**

ROMAINE • ICEBERG • TOMATOES • GARBANZO BEANS • CUCUMBERS • CARROTS • APPLES  
AVOCADO • BELL PEPPERS • HARD BOILED EGG • RED ONION • FETA CHEESE • FRESH LEMON JUICE  
HERB INFUSED E.V.O.O \$ 16

*\*Thoroughly cooking meats, poultry, shellfish or eggs reduces the risk of food-borne illness.  
Menu descriptions do not include all ingredients.*