



# DINNER MENU

Spring 2021

HERBED GNOCCHI BOLOGNESE - 25  
House-Made Ricotta, Garlic Bread

FENNEL DUSTED SALMON - 29  
Quinoa Salad, Grilled Vegetables, White Balsamic  
Strawberry Gastrique

CRISPY CHICKEN FRICASSEE - 28  
Baby Bella Mushrooms, Roasted Toybox Tomatoes,  
Sweet Peppers, Minted Pea Coulis

SCALLOPS "IN THE STYLE OF VERA-  
CRUZ" VERACRUZANA - 29  
Tomato Olive Oil Sauce, Capers, Green Olives, Yellow  
"Turmeric" Rice, Fresh Coriander, Lime

VIETNAMESE "PHO" CORIANDER  
SHRIMP - 26  
Aromatic Beef Broth, Rice Noodles, Colorful  
Vegetables, Fresh Herbs, Hoisin, Lime, Chilies

COLD HOLLOW CIDER BBQ BEEF  
BRISKET PLATE - 27  
Cabot Mac & Cheese, Garlic Scented Spinach, Crispy  
Onions