



Starters

Seasonal Soup

please ask your server about our daily selection – veg options available

Crab Cake

jumbo lump crab, roasted asparagus
coleslaw, remoulade 18

Warm Pipedreams Fromage

local goat cheese, toasted walnut raisin baguette
roasted pear, pomegranate gastrique 16

Salads

organic chicken breast +8, grilled steak +11, grilled norwegian salmon +11, shrimp +10
crab cake +16, anchovies +2, avocado +2, roasted mixed mushrooms +6

Caesar

romaine, rustic croutons parmigiano
reggiano, house caesar dressing
10, 13

Roasted Beet

spinach, arugula, shaved fennel goat
cheese, orange slices
citrus vinaigrette 12, 15

Poached Pear Salad

mixed greens, shaved fennel
blue cheese, candied pecans 8
port vinaigrette 14, 17

Salmon & Shrimp Salad

mixed greens, arugula, shaved fennel
orange segments, citrus dressing 21

Duck Confit Salad

mixed greens & arugula, shaved red onion
roasted grapes, port vinaigrette 21

Warm Winter Veg Salad

quinoa, roasted kale, cabbage & sweet potatoes
agrodolce, pickled red onion, goat cheese 15

Sandwiches

All sandwiches come with a house salad, potato wedges, or coleslaw.

Daily Fish Sandwich

blackened filet, tomato, onion, arugula
sriracha aioli, brioche bun *MP*

Chef's Tacos

ask your server about today's
taco special!

Norwegian Salmon Ripieghi

arugula, remoulade, house flatbread 17

Crab Cake Sandwich

lettuce, tomato, onion, remoulade, brioche bun 23

BLT

applewood bacon, lettuce, tomato
choice remoulade or mayo, challah bread 14

Chicken Sandwich

applewood bacon, cheddar cheese, lettuce, tomato
pickle, onion, sriracha aioli, brioche bun 17

Lamb Burger

tzatziki, whipped feta, pickled red onion
arugula, tomato, brioche bun 21

Winter Veg Ripieghi

roasted beets & carrots, garlic confit, arugula
whipped ricotta & goat cheese, house flatbread 14