

DINNER MENU



Shareables

CHARCUTERIE PLATE	18
<i>assorted cheeses, cured meats, dried fruits, preserves, breads</i>	
PEA & WHITE BEAN HUMMUS	14
<i>pita triangles</i>	
JUMBO WINGS	15
<i>classic buffalo, old bay, honey bbq or garlic parmesan</i>	
SOFT PRETZEL	9
<i>house-made beer cheese</i>	
MAPLE SWEET CHILI BRUSSELS SPROUTS	11
<i>candied bacon</i>	
TRUFFLE FRIES	11
<i>truffle oil, grated parmesan cheese, chives</i>	
CRAB & SHRIMP TOSTADA	18
<i>jalapeno aioli, cucumber, radish, red onion</i>	
DEVEILED EGGS	12
<i>garlic mignonette pearls</i>	
AHI TUNA & AVOCADO TOAST	16
<i>horseradish cream, crispy quinoa</i>	

Soups & Salads

SOUP OF THE DAY	8
SWEET PEA SOUP V	9
GRILLED PEACH SALAD	10 13
<i>arugula, prosciutto, burrata, orange-lemongrass vinaigrette</i>	
SUMMER SALAD	9 12
<i>avocado, tomato, watermelon radish, snap peas, egg, cucumber-wasabi ranch</i>	
CLASSIC CAESAR SALAD	8 11
<i>pecorino romano, garlic croutons, caesar</i>	
STRAWBERRY SALAD	9 12
<i>romaine, baby spinach, red onion, almonds, goat cheese, strawberry balsamic dressing</i>	
<i>grilled chicken +7 grilled shrimp +8 grilled salmon +14</i>	

Mains

Chef's Cut

weekly chef-inspired dish featuring locally sourced protein & vegetables

MKT

SEARED HALIBUT	41
<i>chilled vegetable farro, arugula salad, brown butter apricot sauce</i>	
AUKRA SALMON GF	29
<i>celeriac purée, heirloom carrots, lemon-dressed arugula</i>	
SHRIMP GNOCCHI	31
<i>lemon, tarragon, brussels sprouts</i>	
WARRINGTON FARMS NY STRIP GF	45
<i>fondant potatoes, orange-lemongrass dressed greens</i>	
FARMSTEAD BUTCHER PORK CHOP	38
<i>bone-in, hibiscus rice, broccolini, citrus reduction</i>	
AIRLINE BREAST OF CHICKEN	28
<i>beet risotto, goat cheese, citrus beurre blanc</i>	
SUMMER VEGETABLE FARRO V	21
<i>seasonal vegetables, fresh herbs</i>	
SWEET PEA & MUSHROOM RISOTTO	22
<i>goat cheese crumble</i>	
FETTUCCHINE ALFREDO	22
<i>mushroom, broccoli, grilled chicken +7 grilled shrimp +8</i>	
ONE LINCOLN BURGER	20
<i>bacon jam, gouda, lettuce, tomato, truffle fries</i>	

PROUDLY FEATURING WARRINGTON FARM STEAK, THE FARMSTEAD BUTCHER HERITAGE PORK, WEIKERT'S FARM CAGE-FREE EGGS, CHARMING MEADOW MUSHROOMS

Please Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
GF = Gluten-Free | V = Vegan | Select items may be modified to be vegetarian or gluten-free upon request.
20% gratuity will be automatically added to parties of six or more.