

STARTERS

ANTIPASTI PLATTER 26
charcuterie, cheese, olives, preserves,
pickled vegetables

MUSSELS 22
white wine, garlic, shallots, cream, parsley

BURRATA 18
endive, japanese pear, candied pecans

MAC AND CHEESE 12
add lobster +16

MEATBALLS 15
neapolitan sauce, whipped ricotta, olive oil

LOBSTER LETTUCE CUPS 24
mayo, cucumber, lemon, spicy yuzu dip

BLISTERED SHISHITO PEPPERS 10
sesame seeds, spice crème fraîche, lime, sea salt

SALADS & SOUPS

FRENCH ONION SOUP 14
gruyère, croutons

NEW ENGLAND CLAM CHOWDER 16

OLD FASHIONED WEDGE 15
iceberg, heirloom tomatoes, bacon, blue cheese dressing

PEAR & GOAT CHEESE 16
arugula, red onion, toasted walnuts, maple dressing

MARGIE'S CAESAR 14
romaine lettuce, croutons, parmesan, caesar dressing

CHOPPED KALE 15
broccoli florets, red pepper hummus, pomegranate,
flaked almonds, tahini-lemon dressing

salad additions:
flank steak +15 / chicken +12 / salmon +12 / shrimp +12

STEAK CUTS

USDA prime and 100% certified angus

all steak cuts are served with roasted garlic and our espresso rub

served with your choice of:

peppercorn sauce | red wine sauce | roquefort | café de paris butter

FILET MIGNON	8oz	58
NEW YORK STRIP	14oz	48
TOMAHAWK FOR 2	56oz	150

MARGIE'S BURGER 20

8oz beef patty, lettuce, pickles, cheddar, burger sauce,
brioche roll, fries

PASTA

all pastas are made in-house

GNOCCHI 26
basil pesto, parmesan

SPICY CRAB LINGUINI 28
chili, garlic, lime, cilantro pesto

PAPPARDELLE 32
8 hour braised black angus beef shank, salsa verde

MAINS

BRANZINO A LA PLANCHA 26
braised fennel, purple olive dressing

'PRIME' COTE DE PORC 14oz 40
charred honey glazed carrots, carrot chimichurri, fennel seeds

GRILLED MARKET FISH OF THE DAY MP

GREEN CIRCLE FARM CHICKEN
"UNDER A BRICK" 34
yukon potatoes, broccolini, pan drippings

CHARRED CAULIFLOWER STEAK 22
baby marble potatoes, pomegranate, yogurt raita, cilantro

SIDES

FRIES 9
add parmesan, truffle oil +2

GUINNESS BATTERED ONION RINGS 12

CRISPY BRUSSELS SPROUTS 12
rum & raisin, bacon, maple syrup, lemon

MASHED POTATOES 8

GRILLED SPROUTING BROCCOLINI 8
garlic oil

GRILLED ASPARAGUS 10
olive oil, lemon

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



EXECUTIVE CHEF: BARRY TONKS



FOR THOSE OF US WITH ALLERGIES
we take this pretty seriously, so please alert your server of any allergies or dietary restrictions