

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 DYNAMITE 24

sriracha mayonnaise, tobiko, sesame, crispy rice

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

MAINS

BRANZINO A LA PLANCHA 26

braised fennel, purple olive dressing

GRILLED PORK CHOP 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

PASTA

all pastas are made in-house

GNOCCHI 28

wild mushrooms, taleggio, parmesan

SEAFOOD LINGUINI 36

mussels, clams, shrimp, anchovy, tomato, garlic, chili

SPINACH CAVATELLI 32

slow cooked lamb shoulder, truffle pecorino

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