

STARTERS

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

ARANCINI 12
saffron, mozzarella, kale pesto

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

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

PEAR & GOAT CHEESE 15
arugula, red onion, toasted walnuts,
maple dressing

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

CHOPPED KALE 15
broccoli florets, chickpeas, cucumber, pomegranate,
quinoa, flaked almonds, lemon-tahini dressing

SANDWICHES

served with your choice of fries or salad

MARGIE'S BURGER 20
8oz beef patty, lettuce, cheddar, pickles,
burger sauce, brioche roll

SEARED TUNA BURGER 26
red cabbage slaw, salsa bruja, cilantro, mint,
wasabi mayo, sesame bun

BUTTERMILK FRIED CHICKEN 22
hot honey glazed, arugula,
tomato, brioche bun

IMPOSSIBLE BURGER 22
plant based patty, lettuce, cheddar, pickles,
burger sauce, seeded brioche roll

GRILLED CHEESE 18
cheddar, gruyère, oaxaca, sourdough, served with tomato soup

MAINS

BRANZINO A LA PLANCHA 26
braised fennel, purple olive dressing

STEAK AU POIVRE 28
flank steak, peppercorn sauce, fries

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

RIGATONI AL FORNO 20
tomato sauce, provolone, oregano

SIDES

FRIES 9 *add parmesan, truffle oil +2*

MASHED POTATOES 8

GUINNESS BATTERED ONION RINGS 12

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

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.



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



EXECUTIVE CHEF: BARRY TONKS