

..... **soups and salads** .....

**New England Clam Chowder | 8**

Garnished with Thyme Butter

**Daily Soup Selection | 8**

**\* Market Salad | 9**

Baby Greens, Crumbled Goat Cheese, Spiced Pecans,  
Dried Cranberries, Balsamic Vinaigrette

**Grilled Hearts of Romaine | 9**

Pancetta, Red Onion, Roasted Tomato, Brioche Croutons,  
Pecorino Romano, Creamy Avocado-Dill Dressing

**Roasted Butternut Salad | 12**

Pepitas, Dried Blueberries, Arugula,  
Moody Blue Cheese, Cider Vinaigrette

..... **small plates** .....

**\* Aspen Truffle Fries | 8**

**Chilled Mushroom Noodle Salad | 12**

Soba Noodles, Local Mushrooms, Black Garlic Shoyu, Radish,  
Edamame, Black Seaweed, Sesame, Wasabi Beans

**Grilled Chicken Skewer | 12**

Marinated Chicken, Peppers, Olives, Onions,  
Orzo Salad, Cucumber Yogurt Dip

**Foie Gras Dumplings | 16**

Pork & Foie Gras Dumplings, Local Grown Mushrooms,  
Baby Bok Choy, Ginger-Black Vinegar Broth

**\* Golden Beets | 14**

Frisée, Smoked Trout, Herbs,  
Quail Egg, Black Garlic Crème Fraîche

**Pumpkin Risotto | 14**

Aged Balsamic, Pepitas, Pumpkin Oil,  
Sunflower Sprouts, 12-Month Parmesan

**Soy Braised Short Rib | 14**

Sweet Potato Puree, Crispy Shallot, Jus

**Grilled Gulf Shrimp | 14**

Fried Okra, Andouille & Chicken Sausage, Black Eyed Peas

**Calamari | 12**

Tossed With House-Pickled Cherry Peppers,  
White Balsamic Agrodolce, Chipotle Aioli

**\* Steamed Mussels | 13**

Coconut Green Curry Broth

**Pork Belly Bao | 14**

Hoisin, Mustard Greens, Marinated Cucumbers,  
Ground Peanuts, Cilantro, Steamed Buns

..... **main plates** .....

**Roasted Duck Breast | 28**

Purple Sticky Rice, Bok Choy, Mango, Hoisin

**Roasted Salmon | 26**

Green Lentil "Stew", Slow-Poached Cherry Tomatoes,  
Lobster Butter

**Montreal Hanger Steak | 28**

Mashed Potato, Roasted Asparagus,  
Aspen Steak Sauce

**NY Strip Steak | 33**

Herbed Crushed Bliss Potato,  
Moody Blue Cheese Butter, Demi-Glace

**Lobster Bolognese | 27**

Pappardelle Pasta, Pecorino Romano,  
Sherry-Tarragon Cream

**Berkshire Pork Chop | 28**

Roasted Poblano Pepper, Mashed Sweet Potato Purée,  
Charred Fennel & Onion Slaw

**Harissa Rubbed Chicken | 23**

Boneless All Natural, Roasted Brussels Sprouts,  
Mashed Potato, Chicken Jus

**Grilled Lamb Burger | 16**

Feta, Marinated Carrot Slaw, Tzatziki,  
Grilled Red Onion, Brioche Roll

**Swordfish | 27**

Ratatouille Crusted, Grilled Broccoli Rabe,  
Fingerling Potatoes, Smoked Tomato Coulis

**Grilled Vegetable Ravioli | 22**

Basil & Goat Cheese Pesto,  
Piquillo Pepper Drizzle, Pepitas

**Rabbit Cassoulet | 28**

Confit Rabbit Leg, Pork Belly,  
Chicken Sausage, Cassoulet Beans

**\* Stonington Scallops | 28**

Roasted Tomatoes, Pancetta, Rabe,  
Flageolet Beans, Fresh Herbs

Thoroughly cooking eggs, shellfish, meats  
and poultry may reduce the risk of foodborne illness

\* = Gluten free

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may reduce the risk of foodborne illness. Please notify  
your server if you have any allergies.

Chef de Cuisine - Thomas Prue  
Operations Manager - Christine Alrutz