MENU

STARTERS

Tacos
Apple Slaw ~ Cotija
Cilantro Lime Crema
Blackened Fish - 19
Mojo Pork - 17

Smoked Fish Dip
Capers ~ Cornichon
House Tajin Chips (GF) - 23

Chicken Tenders
Choice of Garlic Parmesan
Sweet Thai Chili ~ Buffalo
BBQ (GF) - 19

Warm Focaccia
Garlic Oil Drizzle ~ Parmesan Dusted - 8
Add Roasted Garlic Ricotta - 4

Sweet & Sassy Wings
Sweet Soy Glaze ~ Chili Crisp
Scallions ~ Shishito Pepper
Sesame Peanut Sprinkle - 18

Guacamole
House Guacamole ~ Cherry Tomato
Pickled Onion ~ Blue Corn Chips (GF) - 16
Add Chicken - 7 Add Shrimp - 9

Quesadilla
Roasted Corn ~ Black Beans
Cheddar Jack Blend
Pico ~ Sour Cream - 16
Add Chicken - 7 Add Shrimp - 9

Roasted Butternut Bruschetta
Grilled Focaccia ~ Baked Prosciutto
Whipped Chestnut & Burrata
Fig Gastrique - 19

Skillet Roasted Brussels Sprouts
Brie ~ Bacon ~ Cranberries
Maple Miso (GF) - 17

SOUP & SALADS

Add Chicken - 7, Steak - 12,
Haddock or Shrimp - 15

Soup of the Season
Cup - 9 ~ Bowl - 13

Harissa Grilled Carrot Salad
Watercress ~ Feta
Greek Olives ~ Raisins
Cashews ~Maple Vinaigrette (GF) -22

Simple Greens
Mixed Greens ~ Tomatoes
Cucumber ~ Pickled Onion
Balsamic Vinaigrette (GF) - 13

Caesar Salad
Shaved Parmesan
Croutons ~ Romaine
Lemon Anchovy Dressing - 15

Cobb Salad
Bacon ~ Buttermilk Blue Cheese
Hard Boiled Egg ~ Rainbow Tomatoes
Avocado ~ Basil Vinaigrette (GF) - 23

10" PIZZA

Available GF

Simply Cheese
Mozzarella ~ Provolone
Herb Tomato Sauce - 19
Add Pepperoni - 2

Cheesesteak
Shaved Roast Beef ~ Crispy Onion
Morse's Sour Mustard Pickles ~ Cheese Sauce - 24

Tomato & Smoked Mozzarella
Roasted Tomatoes ~ Smoked Mozzarella
Herb Tomato Sauce - 22

Truffle Mushroom & Swiss
Mushroom Medley ~ Swiss ~ Oregano
Truffle Honey ~ Herb Tomato Sauce - 23

HANDHELDS

Available GF
Served With French Fries & Ah Pickle
Truffle Your Fries - 3 Sweet Potato Fries - 2
Add Bacon - 2

Crab & Fried Green Tomato
Jumbo Lump Blue Crab ~ Old Bay Remoulade
Herb Breaded Green Tomato ~ Watercress
Butter Toasted Brioche Roll - 38

Potato Crusted Haddock
Salt & Vinegar Potato Chip Crusted
Rustic Tartar Sauce ~ House Pickles ~ L.T.
Buttered Potato Bun - 27

Bologna Sandwich
Shaved Mortadella ~ Provolone
Tapenade ~ Dijonaise ~ L.T ~ Onion Roll - 22

Smoked Turkey B.L.T. Wrap
Scallion Cream Cheese
Olive Oil Bread Crumbs ~ Bacon
Mixed Greens ~ Tomato - 21

Simply Chicken
Grilled Chicken Breast ~ American Cheese
Mayo ~ L.T. ~ Brioche Bun - 21

Fire Bird
Flash Fried Chicken Breast ~ Bacon
Pepper Jack Cheese ~ Chipotle Aioli
L.T. ~ Brioche Bun - 23

Wagyu Burger
Cracked Peppercorn Rub ~ Crisp Jalepeño
Munster Cheese ~ L.T.
Steak Sauce Aioli ~ Pretzel Roll - 26

Smoked Brisket Melt
Swiss Cheese ~ Pickled Beet Sauerkraut
1000 Island ~ Toasted Rye - 24

Double Burger
Two 4oz Burgers ~ Cabot Cheddar
Garlic Mayo ~ L.T ~ Pretzel Roll - 24

FAVORITES

AVAILABLE DAILY
AT 4:00PM

Pappardelle Bolognese
Pappardelle Pasta ~ Pancetta
House Ground Beef Bolognese
Whipped Basil Ricotta ~ Roasted Tomato - 31

Wild Mushrooms & Trofie Pasta
Pesto Cream ~Madeira Mushrooms
Baby Watercress ~ Roasted Tomatoes - 27
Add Shrimp - 15

Roasted Chicken Breast
White Bean Ragout ~ Roasted Pearl Onions
Hubbard Squash Purée
Chicken Demi (GF) - 32

Grilled & Chilled Shrimp Poke Bowl
Sriracha Kewpie Dressing ~ Wakame
Soy Dressed Edamame & Brocolli Slaw
Furikake Sticky Rice ~ Avocado ~ Wontons - 31

Pan Roasted Tuna
Herb Rubbed ~ Grilled Sweet Onions
Salt & Vinegar Potatoes
Green Peppercorn Sauce (GF) - 44

Grilled Pork Loin Chop
Creole Tomato Glaze ~ Cheddar Cheese Grits
Cranberry Chutney ~ Spicy Andouille
Swiss Chard (GF) - 34

Beef Short Rib
Mole Coloradito ~ Sweet Potato & Chorizo Hash
Queso Fresco ~ Cocoa Almonds (GF) - 46

Grilled Beef Tenderloin
8oz Angus Beef
Smoked Blue Cheese Mashed Potatoes
Grilled Seasonal Vegetables
Apple Cider Demi Glaze (GF) - 49

Please let your server know of any food allergies.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness