

STARTERS

Oysters - Market Price

East Coast, chef's selections, mignonette, cocktail sauce

Greens Michael - for two: 16 / four: 22

Escarole, prosciutto, hot & sweet peppers, toasted breadcrumbs, garlic, Romano

Calamari - 16

Tubes & tentacles, whipped avocado, spicy chile oil, espresso dust, fresh lime

Fried Green Tomatoes - 15

Cornmeal crust, pimento cheese, bacon & tomato jam, avocado-buttermilk drizzle

Wings - Market

Chef's choice of local, free range chicken wings, homemade blue cheese, vegetable julienne

Steamers - Market

Fresh littlenecks, parsley, white wine, drawn butter

Flatbread - 14

Caramelized peaches, burrata, arugula, crispy serrano

Ceviche - 17

Shrimp, serrano chilis, mango smoked tomatoes, crispy plantain chips

Short Rib Kabobs - 16

Coconut marinade, lemongrass-chili oil, ginger, roasted peanuts, fresh lime

Chicken Tostadas - 14

Smoked bacon, queso fresco, mashed black beans, fire-roasted tomatoes, spicy pineapple-cucumber salsa

Labneh - 13 (Vegetarian)

Lebanese-style yogurt, olive oil, Za'atar, pita, fresh vegetables

Aloo Tikki - 15 (Vegetarian)

Indian spiced potato fritters, peas, ginger, green chili, cilantro, green chutney-tamarind sauce

Dashi - 15 (Vegan)

Fried tofu, soy-ginger dipping sauce, scallions, sesame seeds

Summer Rolls - 18 (Vegan)

Rice paper & lettuce wraps, vegetables, fresh herbs, sweet and spicy peanut butter dipping sauce



SOUP & SALAD

Nonnie's Chicken Ball Soup - 11

Roasted chicken, carrot, celery, onion, pastina, Parmesan-parsley dumplings, tomato broth

Baked French Onion - 10

Crisp crostini, Provolone cheese

House Salad - 9

Mixed greens, tomato, cucumber, red onion, olives, local carrot, croutons, cider vinaigrette

Caesar - 9

Romaine, homemade croutons, Parmesan, white anchovy

Stone Fruit Salad - 15

Nectarines, plums, couscous, fresh collard greens, roasted peanuts, shaved Parmesan, lemon, soy, honey

Heirloom Tomato - 15

Blue cheese, crispy shallots, whole grain Dijon-honey vinaigrette, bibb lettuce

Strawberry Burrata - 14

Arugula, pine nuts, basil, honey balsamic, black pepper crostini

Add: Grilled Chicken +7, 4oz Salmon +8, 4oz Steak +10

Grilled Zucchini Salad - 14 (Vegan)

Red pepper, pickled onion, basil, oregano, pumpkin seeds, citrus vinaigrette

Nectarine Salad - 18 (Vegetarian)

Heirloom tomato, shaved asparagus, pistachio, mozzarella pearls, white balsamic vinegar, olive oil

Spicy Red Pepper & Tomato Soup - 14 (Vegan)

Coconut milk, basil, jalapeno, lime

HANDHELDS

Served w seasoned homemade potato chips
Add fries or sweet potato fries +5

East Lake Burger - 18

O'Mara Farms ground beef, lettuce, tomato, sharp cheddar, local bacon, house chips

Lamb Burger - 19

Mint-yogurt sauce, local feta, cucumber, arugula, roasted tomato, Ras el Hanout

Roasted Eggplant Sandwich - 16

Pickled beets, local feta, fresh herbs, olives, capers, focaccia

B.O.L.T. - 17

Applewood bacon, cornmeal crusted oysters, bibb lettuce, heirloom tomato, pickles, caper mayo, toasted sourdough

Crispy Chicken - 17

Brioche, Gorgonzola, lettuce, honey, Cajun buttermilk dressing

BBQ Pulled Oyster Mushroom - 18 (Vegan)

Sweet & spicy BBQ sauce, mustard seed coleslaw, pickles, toasty brioche

PASTA

Bucatini - 23

Local Italian sausage, marinated yellow & orange bell peppers, grilled broccolini

Chicken Rigatoni - 20

Shredded chicken, hot & sweet peppers, Romano, spicy tomato cream sauce

Fettucine - 29

Fresh littlenecks, shrimp, spicy tomato broth, local chorizo, toasted baguette, garlic mayo

ENTRÉE

Berkshire Pork Chop - 30

Sweet soy glaze, grilled sweet potatoes, green onion relish, creamy garlic horseradish

Smoked Beef Tenderloin - 38

Grilled mustard greens, parsley-Gorgonzola whipped potatoes

Veal Piccata - 30

Artichoke hearts, sundried tomatoes, broccolini, lemon-caper butter, angel hair

Blackened Bone-In Chicken Breast - 26

Local, free range chicken, Parmesan risotto, fennel & avocado slaw, smoky lardons, roasted tomatoes

Swordfish - 28

Lemon-scented sticky rice, warm imported olives, fresh oregano & parsley, sliced garlic, olive oil

Flat Iron Steak - 26

Molasses-soy marinade, caramelized shallot, trumpet mushroom, potato wedges

Lamb Chops - 28

Roasted fingerlings, marinated artichokes, crispy Brussels sprouts, grilled lemon, pistachio mint pesto

Southern Fried Chicken - 25

Local, free range chicken, greens, local sweet corn, buttermilk slaw

Seared Scallops - 33

Creamed corn, basil-anchovy butter, fried sage leaf, rosemary fingerlings

Fish & Chips - 23

Battered haddock, steak fries, creamy slaw

Salmon - 26

Pan-roasted, honey-garlic glaze, lemon-Parmesan risotto, peppered asparagus

Sweet Corn & Basil Risotto - 25

Local chevre, shaved Parmesan, blistered tomato, crispy fried eggplant, local zucchini

Green Curry - 25 (Vegan)

House green curry paste, coconut milk, baby eggplants, broccoli, jasmine rice

Summer Stew - 23 (Vegan)

White beans, zucchini, potato, Moroccan spiced tomato broth, couscous

Chiles Rellenos - 21 (Vegetarian)

Poblano pepper, spicy lentils and cheese filling, light egg batter, rice, black beans, salsa roja