



SNACKS

- House-made Potato Chips** onion dip | 5
- Potato Pancake** trout roe, sour cream, onion relish | 8
- Toast** smoked bluefish, avocado | 8
- Buttermilk Biscuits** sweet cream butter | 5
- Foie Gras Parfait** brown butter honey, crostini | 10
- Burrata** Heirloom tomato salad, hazelnut, Meyer lemon | 14
- House Caesar** garlic croutons | 12
- Baby Lettuces** WHI Garden mint dressing, goat cheese, nut granola | 11
- Red Beetroot Salad** orange yoghurt, Black Mission fig, walnut | 12
- Quinoa "Risotto"** coddled farm egg, sunflower seeds, Harkurei turnip | 13

PROVISIONS

- PEI Mussels** charred Shishito peppers, white wine broth | 12
- Charred Rock Shrimp Salad** preserved melon, warm prosciutto | 14
- Ahi Tuna Poke** seaweed salad, wonton chips, ponzo sauce | 15
- Crispy Calamari** Pickled Fresno chili mayo, pepperoncini | 14
- Island Creek Oysters** traditional accompaniments | 18
- New England Clam Chowder** | 12
- Warm Duxbury Oysters** Vermouth cream, bacon, roasted shallot | 15
- Georges Bank Scallops** English pea, fingerling potato, crab jus | 17
- Fried Boneless Chicken Thighs** pickled vegetables | 13
- Texas Style Brisket** corn muffin | 13

Winsor Burger
1/2#, Vermont cheddar, bacon, avocado purée | 17

Nova Scotia Lobster Roll
House chips | 25

Fish and Chips
Beer battered cod, coleslaw, tartar sauce | 17

North Atlantic Cod
Sweet corn, new onion, fingerling potato | 25

Local Striped Bass
Cape Cod littlenecks, homemade linguica, tomato | 26

Gnocchi Carbonara
House-cured ham, English peas | 22

Mushroom Pappardelle
Button mushroom jus, our own ricotta, chicken sausage | 22

Roasted Maine Chicken
New potato country mash, NJ asparagus | 25

Steak Frites
Grilled sirloin steak, Roquefort, crispy onions | 29

PLATES