

**AUTUMN
RESTAURANT WEEK
3 COURSES**

\$29.95pp + tax & gratuity

V vegan items

GF items made without gluten

DF items made without dairy



If you are interested in our suggested wine & beer pairings to accompany your dish, please ask your server for today's selections

FIRST COURSE

CHOOSE ONE

Organic Field Greens Salad GF

local apples, crumbled goat cheese, shaved celery, dried cranberries, toasted pumpkin seeds, apple cider & ginger vinaigrette

Caesar Salad

romaine, shaved pecorino romano cheese, smoky parmesan croutons, lemon-garlic dressing

Roasted Beet Salad V | GF | DF

baby arugula, roasted butternut squash, pickled red onion, crispy cauliflower, fig & balsamic vinaigrette

Local Burrata GF [+ \$4]

truffle & mushroom croquette, sage & lemon gremolata

Grilled Florida Gulf Shrimp GF | DF [+ \$6]

napa cabbage, shaved radish & cucumber slaw, wasabi & avocado drizzle, toasted sesame seeds, tempura crunch

Seasonal Soup

seasonal accompaniments

**Puree of Caramelized
Vidalia Onion Soup GF**

gruyere cheese stuffed profiterole, chive oil

**All Natural Chicken, Aged Cheddar &
Sweet Potato Wontons**

cilantro-sweet chili dipping sauce



FOR THE TABLE

Fried Local Clams DF 12.5

herb remoulade dipping sauce

Sautéed Broccoli & Garlic GF | DF 9.5

crushed red pepper & lemon oil

Sautéed Brussel Sprouts GF | DF 9.5

dried cranberries, sage & caramelized onions

Warm Pretzel Croissants 10.5

honey-whole grain mustard

**add chipotle, cheddar & red ale
dipping sauce +\$5**

Natural-Cut Fries 9.5

Truffle-Parmesan Fries 11.5

roasted garlic aioli

Housemade Macaroni & Cheese 10.5**

add braised short ribs +\$5 | add bacon +\$4

add pulled pork +\$5 | add truffle +\$3

****can be prepared gluten free by
substituting with brown rice**

penne pasta

SECOND COURSE

CHOOSE ONE

Pan Roasted Crescent Farm

Duck Breast [+ \$6]

sautéed brussel sprouts, roasted pumpkin tart, cranberry gastrique

Roasted Crystal Valley Farm

All Natural Frenched

Chicken Breast GF

shiitake mushroom & kale ragout, chorizo & herb brown rice, lemon oil drizzle

Pan Seared Barramundi GF [+ \$5]

fingerling potato & cauliflower hash, sautéed baby bok choy, mushroom demi-glace

Pan Seared New York

Steelhead Salmon

napa cabbage & cucumber salad, warm soba noodles, yuzu beurre blanc

Chick Pea Fritters V | GF | DF

roasted butternut squash, grilled zucchini & yellow squash, red onion, red pepper puree, basil oil drizzle

Oven Roasted Brandt Farm

All Natural Filet Mignon GF [+ \$16]

scalloped potatoes, sautéed spinach, whole grain mustard butter

Cabernet Sauvignon Braised

Brandt Farm Short Ribs GF [+ \$8]

mashed sweet potatoes, sautéed broccoli, citrus gremolata

Snake River Farms American

Kobe Beef Burger*

lettuce, red onion, pickle, toasted brioche bun, house cut fries

choose one: american, cheddar, swiss, or crumbled blue cheese

Seasonal Vegetarian

seasonal accompaniments

Artisanal Butternut Squash Ravioli

brussel sprouts, sage, dried cranberries, navel orange & cream pan sauce, parmesan cheese

Housemade Potato Gnocchi

niegocki farm pork sausage, broccoli, garlic, jalapeno & pecorino romano pan sauce

add grilled chicken +\$6 | add shrimp +\$10

add filet mignon +\$10 | add salmon +\$10



Fresh produce and ingredients, arriving daily from regional purveyors and artisans, are the focus of our seasonal menus. Fifth Season menus may change based on the availability of specific seasonal ingredients. We select and hand-cut our all natural, grass-fed meats. Most of our fish are line caught. All seafood availability is subject to seasonal weather and fishing conditions.

Toasted Almond Cake

V | GF | DF

strawberry & banana vegan gelato, passion fruit puree, kiwi

Duo of Sorbet GF | DF

2 seasonal flavors

THIRD COURSE

CHOOSE ONE

Warm Flourless Chocolate Cake GF

caramel drizzle, chipotle & espresso anglaise, chocolate crunch, sweet cream

Peanut Butter Cheesecake GF

concord grape reduction, sweet cream, shortbread crumble

Duo of Gelato

2 seasonal flavors

Please note that we take special care in preparing dishes without gluten, however we do not have a gluten-free kitchen.

**these items may be cooked to your liking and according to suffolk county law, we must inform you that consuming raw/ undercooked foods increases your risk of food-borne illnesses, especially if you have certain medical conditions. Before placing your order, please inform your server of any food allergies in your group.*