

APPETIZERS

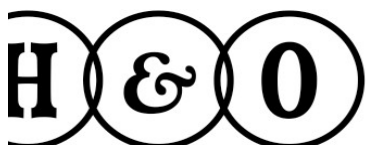
VEGETABLE PAKORA	7
<i>paneer, chickpeas, curried spinach salad, mango-cilantro chutney</i>	
THAI THIGHS	8
<i>crispy chicken thighs with peanuts, mango-chili sauce & bok choy slaw</i>	
P.E.I MUSSELS	9.5
<i>chorizo, fennel, roasted tomato, peppers, wine, garlic & aioli</i>	
POLISH SAMPLER	9
<i>white bean & cabbage puree, peirogi, pickled egg, apple mustard</i>	
SCALLOPS	10.5
<i>in vanilla butter with watercress & apple & pecan salad</i>	
VERMONT RAISED BABYBACK RIBS	9
<i>kimchi slaw & hoisin barbeque</i>	
CRISPY LOW COUNTRY SHRIMP	10
<i>tossed in Old Bay butter, cheddar grits, bacon remoulade, collards</i>	
CRISPY PARMESAN BRUSSELS SPROUTS	8.5
<i>with truffled tomato garlic aioli</i>	

SALADS

TUNA NICOISE	8.5
<i>arugula, green beans, olive, potato, egg, aioli</i>	
KALE SALAD	8.5
<i>chili mango, peanut, shitake, bok choy, snow peas, (& rice?)</i>	
STEAK HOUSE SALAD	12.5
<i>grilled sirloin, romaine, tomato, bacon, beets & bleu</i>	
BUTTERNUT & PEAR SALAD	10
<i>beets, honey-thyme walnuts, roasted red onion, goat cheese</i>	
HARVEST CHICKEN SALAD	10
<i>roasted root vegetables, cranberries, apples, pecan & toasted pecan</i>	
GREEK SALAD	8.5
<i>spinach, beets, pepperoncini, feta, olives, pickled onions, felafel crouton, tahini</i>	
HOUSE SALAD	6
<i>maple-mustard vinaigrette</i>	
<i>add fresh goat cheese & toasted almonds (+3)</i>	
CAESAR SALAD	8
<i>crisp romaine, parmesan, warm crouton, caesar dressing</i>	
<i>add sirloin (+5), shrimp (+4), chicken (+4), lobster & avocado (+5), salmon (+4.5)</i>	

SANDWICHES

LOBSTER B.L.T.	<i>aioli, romaine, tomato, good bacon</i>	13
KIELBASA	<i>white bean & cabbage spread, swiss, mustard</i>	10
CRISPY CHICKEN BAHN MI	<i>pickled vegetable, cilantro, sriracha mayo</i>	13
TURKEY & APPLE	<i>with caramelized onion, butternut, cheddar, cranberry mayo</i>	9.5
MEATLOAF CLUB	<i>spicy mayo, cheddar, bacon, tomato, caramelized onion</i>	10
TURKEY or TEMPEH REUBEN	<i>kraut, russian dressing, swiss</i>	10
TUNA MELT	<i>cheddar, roast tomato, pickles, rosemary-garlic aioli</i>	10



ENTRÉES

GRILLED SIRLOIN	16 (5 oz) - 24 (10oz)
<i>root vegetable gratin, green beans, roast shallots, braised greens, wild mushroom, red wine demi glace</i>	
MEATLOAF	18
<i>garlic-mashed potatoes, roast root vegetable, braised greens, crispy Brussels, leek-thyme gravy</i>	
COCONUT CRUSTED SALMON	20
<i>dhal, rice, saag paneer, curried chickpeas & carrots, crispy cauliflower, papadam, raita</i>	
LOBSTER & SHRIMP SCAMPI	22
<i>tomatoes, fennel, shallot, garlic, red pepper, pernod, butter, pesto, linguini (gluten free available)</i>	
LAMB TAGINE	17.5
<i>lamb patty, minted quinoa, peppers, carrots, green olive, apricot, roast chickpea, harissa yogurt, spinach, almond & cucumber salad</i>	
LEMON-GARLIC CHICKEN	18
<i>feta, orzo, chickpea, peppers, arugula & cucumber salad, harissa yogurt</i>	
SMOTHERED PORK CHOPS	19
<i>smashed sweet potato, celery root & Brussels hash, roast onion & pear gravy</i>	
PEANUT TOFU BOWL	16.5
<i>crispy fried tofu, rice, sweet potato, carrot, bok choy, snow peas, shiitake, egg, peanut sauce</i>	
PASTA E FAGIOLI	17
<i>butternut, kale, caramelized onions, celery root, pear, white beans, parsley pesto, almonds & bleu cheese with gluten free fusilli</i>	
PAELLA	22
<i>chorizo, shrimp, scallops, mussels, onions, peppers, peas, tomato, arugula & fennel salad, rice, saffron aioli</i>	
BLACKENED SALMON CAKES	18
<i>cheddar-maple grits, hush puppies, winter vegetable chow chow, collards, red pepper remoulade</i>	
BOYDEN BEEF BURGER	11
<i>house made bun, fries add cheese (+1), avocado, bacon (+2)</i>	
GARLIC ROSEMARY LEYDEN LAMB BURGER	11
<i>feta, spinach, peppers, harissa mayo, house made bun, fries</i>	
FALAFEL BURGER	10
<i>cucumber, spinach, tomato, lemon tahini, pita, fries</i>	

A gratuity of 18% may be included for parties of six or more.

Before placing your order, please inform your server if anyone in your party has any food-related allergies.

Separate checks are possible only when arranged in advance. We accept up to four different payments per table. To encourage safety it is our house policy that we serve no more than three alcoholic beverages to our guests in one sitting. Thanks for your support!