

A P P E T I Z E R S

CRUNCHY SWEET POTATO GNOCCHI 18.95
Stracatelli, Pomegranate, Balsamic, Parmesan Crisp

AMERICAN STURGEON CAVIAR 19.95
Sweet Potato Blini, Caramelized Onions, Crème Fraiche

PEI MUSSELS 19.95
Shallots, Garlic, Crostinis, Cream or Blush Sauce

MOLLY PITCHER CHEESE BOARD
Selection of 5 – 29.95

SOUP DU JOUR 8.95
Chef's Daily Preparation

ATLANTIC CHOWDER 15.95
Lobster, Potatoes, Clam Broth, Corn, Cream and Herbs

BAKED ONION SOUP GRATIN 12.95
Crouton, Gratinée Gruyère Cheese



S A L A D S

AUTUMN SALAD 16.95
Frisee, Walnuts, Apples, Grapes, Gorgonzola, Apple Cider Vinaigrette

MR. BARRY SALAD 16.95
*Mixed Greens, Cambozola Blue Cheese, Candied Pecans,
Bartlett Pear, Champagne Vinaigrette*

ENSALADA VERDE 13.95
*Mixed Greens, Pico de Gallo, Roasted Corn Relish, Avocado,
Jalapeno Gelée, Ancho-lime Vinaigrette*

QUINOA SALAD 13.95
Arugula, Rhubarb, Granny Smith Apple, Walnuts, Lemon Vinaigrette

CAESAR SALAD 11.95
Hearts of Romaine, Sourdough Croutons, Pecorino Romano, Classic Caesar Dressing

ROOT VEGETABLE SALAD 16.95
*Butternut Squash, Beets, Arugula, Pomegranate & Pumpkin Seeds,
White Balsamic Dressing*

RAW BAR

SHRIMP COCKTAIL 19.95
*Jumbo Shrimp, Bloody Mary Cocktail
Sauce, Wasabi Cream*

OYSTERS 19.95
Rhubarb Mignonette

E N T R E É S

TERIYAKI SHORT RIB 28.95

Glazed Short Rib, Shitake Risotto, Scallions, Sesame Seeds

VEGAN "SCALLOPS" 24.95

*King Oyster Mushrooms, Chimichurri Puree, Roasted Corn and
Pepper Salsa, Quinoa*

TAGLIATELLE WITH CLAMS 31.95

Manila Clams, White Wine Sauce

JUMBO LUMP CRAB CAKE 36.95

Cajun Remoulade, Old Bay Chip, Frisee with Pickled Onions

SOBA SALMON 36.95

*Matcha Soba Noodles, Baby Bok Choy, Shitake Mushrooms, Red Peppers,
Sesame Oil-Chili Consommé*

PAN SEARED SCALLOPS 42.95

Butternut Squash Risotto, Crispy Leeks, Pomegranate, Beurre Blanc

FRENCH BREAST OF CHICKEN 31.95

Creamy Polenta, Roasted Cipollini, Trumpet Mushrooms, Marsala Sauce

SEAFOOD POT PIE 39.95

Shrimp, Scallops, Lobster Meat, "Bisque"

MOLLY PITCHER CHICKEN POT PIE 21.95

Our Take on the Classic

KANSAS CITY PORK CHOP 38.95

Deep Fried Brussel Sprouts, Pickled Onions, Parmesan, Apple Bourbon Sauce

CHILEAN SEA BASS 46.95

Confit Fingerling Potatoes, Bok Choy, Blistered Tomatoes, Lemon Butter Sauce

PRIME CUTS FROM THE BUTCHER

14 OZ VEAL CHOP 44.95

NEW ZEALAND RACK OF LAMB 48.95

14 OZ BONELESS NY STRIP CENTER CUT 48.95

8OZ CENTER CUT FILET MIGNON 46.95

SIDES 6.95

Mashed Potatoes • Steak Frites

Butternut Squash Risotto • Grilled Asparagus

Deep Fried Brussel Sprouts • Confit Fingerling Potatoes

Sauteed Onions and Mushrooms

ENHANCE YOUR STEAK WITH A SAUCE 2.95

Cambazola Butter

Pinot Noir Demi Glace

Horseradish Crème Fraiche

Chimichurri