



"The Arms"

at South Park & Spring Garden

Supper

4pm-11pm daily

Soup of the day, ask your server. \$6

Seafood chowder, with toasted sliced baguette. \$13

Classic French onion soup broiled with melted gruyere. \$10

Local cheese board, Ran-Cher Acres goat cheese & Ciro Comencini's Asiago with Urban Blue, whole roasted garlic bulb, our house made jams and lightly toasted sliced baguette. \$16

Chopped romaine hearts with anchovy caesar dressing and croutons, parmesan cheese. \$10

GF Cobb Salad, with tandoori chicken, boiled egg, bacon bits, urban blue cheese, watercress & avocado with buttermilk dressing. \$14

Substitute court-bouillon poached jumbo shrimp for \$5

GF Public house salad, with radicchio, endive, arugula, micro greens, toasted pumpkin seeds. Maple-rhubarb cider dressing. \$11

GF Warm oven roasted and balsamic glazed plum tomato salad topped with crumbled goat cheese. \$11

House made spaghettini with atlantic smoked salmon, goat cheese and sunny side egg. \$19

GF Dry aged organic & hormone free 12 oz Paradise Farms Black Angus boneless rib eye. \$45

Baked house made merguez sausages, beans cassoulet, fresh egg, crushed heirloom tomatoes and finished with chimichurri. \$19

Oulton Farm duck confit leg with bing cherry sauce, croquette potato. \$25

Haddock Meunierre, buerre noisette, almond puree, garlic mash. \$24

Slow braised local Black Angus beef short rib, croquette potatoes, blueberry whiskey reduction. \$19

GF Pan seared Digby scallops, butternut squash puree, shallot fondue. \$27

Free range chicken supreme, valley apple & bourbon sauce. \$25