

SOUPS

Creamy Tomato Bisque 7
Croutons, Olive Oil

New England Clam Chowder 9
Herb Butter Bread

CELLAR SELECTIONS

RAW BAR

Oysters on the Half Shell
East and West Coast Selections 6 / 18
12 / 34

Shrimp Cocktail
U15 Jumbo Baja 3 / 12
6 / 20

SHARES

Truffle Fries 8
Parmigiano, Parsley

Castelvetrano Olives 7
Rosemary, Thyme, Lemon Zest

Steamed PEI Mussels 17
Garlic, White Wine, Herb Butter Bread

Sonoma Sliders 13
Cheddar, Jalapeno Relish, Harissa Aioli

Bacon Wrapped Dates 10
Marcona Almond, Crumbled Blue Cheese,
Balsamic Glaze

Chef Jefferson's Meatballs 12
Marinara Sauce, Shaved Parmesan

SALADS

"Gem of a Salad" 14
Organic Gem Lettuce, Bacon, Cherry
Tomatoes, Croutons, Parmesan Cheese,
Lemon Buttermilk Dressing

Beet and Farro Salad 13
Persian Cucumbers, Red Onions, Feta,
Basil, Mint, White Balsamic Vinaigrette

Tuscan Kale Salad 14
Crumbled Bleu Cheese, Candied Nuts,
Red Cabbage, Cranberry Balsamic
Vinaigrette

Heirloom Tomatoes 14
Burrata Cheese, Balsamic Vinegar,
Basil, Olive Oil

CHEESE & CHARCUTERIE

Cheese & Fruit Board 18

Cheese & Charcuterie Board 24
baguette, fig compote,
spiced almond, grapes

Charcuterie Meats
Calabrese, Canada
Soppressata, Canada
Coppa, Italy

Artisan Cheeses
Toma Point Reyes, California
Bermuda Triangle, California
St. Clemens Blue, Denmark

PIZZA OVEN

Margherita 16
Cherry Bocconcini Mozzarella, San Marzano Tomatoes, Sweet Basil

Garden 18
Mushrooms, Arugula, Ricotta, Mozzarella, Truffle Oil

Salsiccia 19
Pork Sausage, Roasted Fennel and Peppers, San Marzano
Tomatoes, Mozzarella

Smoked Salmon 20
Pickled Red Onions, Fried Capers, Fresh Herbs, Dill-Cream Sauce

LUNCH

Daily Grilled Cheese 13
Chef's Daily Preparation. Please ask your server.

Mahi Fish Tacos 17
Grilled Mahi, Wild Rice, Black Beans, Pico de Gallo

Turkey & Swiss 13
Lettuce, Tomato, Red Onion, Harissa Aioli, Mustard,
Multi-Grain, Cornichon

Fried Egg and Avocado Sandwich 13
Smoked Gouda, Tomato, Garlic Butter, Aioli, Portuguese Bun

Grilled Chicken Sandwich 14
Lettuce, Tomato, Swiss, Cajun Spread, Portuguese Bun

SWG Cheeseburger 18
All Natural Grass-Fed Beef, Smoked Gouda, Wild Arugula,
Honey-Mustard Aioli, Portuguese Bun

Grilled King Salmon 22
Warm Quinoa Tabbouleh, Lemon Vinaigrette

Steak Frites 26
8oz Hangar Steak, Peppercorn Butter, Fries

Mary's Free Range Chicken 21
Blue lake beans, Cremini Mushroom, Natural Jus

PASTA BOWLS

Pappardelle 21
Fennel Sausage, Kale, Aged Asiago Cheese

Spaghetti al Carciofi 18
Baby Artichoke, Capers, Lemon, Chili Flakes, Aged Parmesan

Potato Gnocchi 23
Chicken, Garlic, Shallots, Peas, Tomato Cream, Asiago

Spaghetti with Chef Jefferson's Meatballs 20
Marinara Sauce, Aged Parmigiano

SIDES

Grilled Asparagus 8
Lemon Vin, Chives

Grilled Broccolini 8
Salt, Olive Oil

Garlic Sautéed Spinach 8
Sea Salt, Crispy Garlic, Olive Oil

Quinoa Tabbouleh 8
Lemon Vin, Parsley, Sea Salt