

SOUP

Seafood Soup – 9

Locally inspired soup of the day – 7

SALADS

Spinach

maple, toasted pecan, shaved Parmesan
warm bacon cherry tomato dressing – 10

Arugula

prosciutto, walnuts, cucumber
dried cranberries, roast garlic drizzle – 12

Mesculen

roasted beets, feta, pickled red onions
grapefruit, tarragon vinaigrette – 10

Romaine

crispy bacon, sour dough crouton
shaved Parmesan
roast garlic Caesar dressing – 11

Tomato

Hot house tomato, bocconcini
balsamic vinaigrette, garlic focaccia – 14

Roast chicken

leaf lettuce, grape tomato, chevre, mango
avocado, passion fruit vinaigrette – 12

LIGHTER FARE

Panko crusted crab cake

cumin remoulade, pico de gallo
mixed greens – 13

Spring rolls, fresh ginger

peppers, napa cabbage
sesame soy dipping sauce – 10

Norwegian fish cakes

roasted beets, pickled cucumbers
lemon dill cream – 12

Tomato chili shrimp

sautéed leeks
grilled focaccia – 11

PASTA

Double smoked bacon penne

cherry tomato, roasted garlic
caramelized onions
EVOO, goat cheese – 15

Roasted butternut squash ravioli

hazelnuts, Parmesan cream – 16

Lobster ravioli

lemon cream, dill, Parmesan – 18

Shrimp linguini

sundried tomato, shallot, garlic
spinach, white wine – 16

Spaghetti Napoli

crushed tomatoes, meatballs
chili, provolone – 16

Jumbo shrimp and scallops

hoisin, ginger, chilies
rice noodles – 17

Maritime fettuccine

Digby scallops, shrimp, lobster
salmon, cream, parsley, tarragon – 22



PIZZAS

BBQ

roasted Oulton's free range chicken
Garrison red BBQ sauce
poblano peppers, Foxhill Havarti – 16

Pesto

roasted garlic, caramelized onion
poached pear, walnut oil
Jarlsberg – 15

Artichoke

prosciutto, diced tomatoes
roasted red peppers, oregano
mozzarella – 15

Braised pork

tomato sauce, sautéed leeks, red onion
cherry tomatoes, arugula – 15

Meatball

tomato sauce
wilted spinach, mozzarella – 16

Chefs' creation – 15

½ pizza with soup or salad – 15

SANDWICHES & BURGERS

BBQ pulled oultons pork

dill pickles, aged cheddar
Stone Hearth sesame seed bun – 13

Open faced lobster sandwich

toasted focaccia
pear, lime, and chive mayo – 16

Roasted chicken club

focaccia, smoked bacon, arugula
roasted plum tomato – 12

Getaway farms 6 oz. grass fed beef

leaf lettuce, tomato, housemade pickle – 16

 Roasted Roma tomato, caramelized onion,
rosemary aioli, Havarti

 Oulton's double smoked bacon, Gruyère cheese

 Sæge grainy dill Dijon, banana pepper slaw

Haddock burger

cereal crusted haddock
red leaf lettuce, tomato – 13
fish Friday style – 15

Open faced curry roast chicken

valley apples, celery, dried cranberries – 11



** We use whole roasted chickens, not boneless.*

*For parties of more than 8 people, 15% gratuity
is applied to bill.*

*Allergies or specific dietary needs must be brought
to your servers attention.*