

## SOUPS & SMALL PLATES

Sauté of Local Clams, Garlic, Green Peppercorns, Bacon, Fresh Herbs, Fennel, Dry Cider Cream	12
Razor Clam Chowder, Bacon, Carrots, Fresh Herbs and Fresh Bread	8
Pancetta Wrapped Dates, Bleu Cheese, Greens, Balsamic Reduction	9
Paté, Pickled Onion, Mustard, Bread, Cornichon	9
Chic Pea & Kale Sauté, Crispy Shallots, Tomato Coulis	7
Char Grilled Squid & Crispy Pancetta, Frisée Olives	10
Cauliflower Gratin, Crispy Baked Cauliflower with Gruyere & Cream	7
Cheese Board, Daily Selection Served with Fig Jam and Rustic Bread	12

## SALADS

Tender Baby Greens, Sherry-Herb Vinaigrette	7
Caesar Salad, Romaine, White Anchovies, Parmesan, Croutons	8
Beet Salad, Honey Crisp Apple, Bleu cheese, Candied Nuts	9
Smoked Chicken Chop Salad, Mad Hatcher Chicken, Tomato Vinaigrette, Bleu Cheese, Almonds	10

## MID PLATES

Shepherds Pie, Braised Lamb, Mashed Potato Crust	14
Meat Pie, our daily selections, Mashed Potatoes, Mushy Peas	12
Ploughman's Platter, Rustic Bread, Cheese, Ham Pickled Onions, Branston Pickle	12
Fish and Chips, True Cod, Fresh Cut Chips, Tartare Sauce	12
Schooner Cheese Burger, Island Beef, Fresh Cut Chips	12
Lamb Burger, Local Lamb, Tomato Chutney, Watercress, Feta & Side of Dressed Greens	14
Stout Spiked Chicken Sandwich, Bacon, Brie, Apple, Fig Aioli, Frisee & Side of Dressed Greens	14
Bangers & Mash, Mashed Potatoes, Sweet Onion Gravy	12

## FULL PLATES

Brodetto, Fresh Seafood w/Tomato & Saffron Broth, Grilled Bread, Rouille	26
Mad Hatcher Chicken, Roasted Half-Chicken, Winter Greens, Roasted Root Vegetables, Romesco	24
Spicy Braised Shortribs, Mashed Potatoes, Winter Vegetables, Horseradish Creme	25