

RESTAURANT & BAR

### CHEESE SELECTION

**FROMAGER D’AFFINOIS** Stone Fruit Jam, France, Cow’s Milk, Brie Style, Velvety, Creamy 6.50

**GRAND NOIR BLUE** Orange Blossom Honey, Germany, Cow’s Milk, Sweet & Sharp 6.50

**IDIAZABAL** Port Figs, Spain, Sheep’s Milk, Bright, Well Balanced, Salt-Caramel Finish 6.50

{ FOR ALL 3 CHEESES 18 }

### STARTERS

**TODAY’S SOUP** 9.50

**ORGANIC HUMMUS** Paprika Oil, Sesame Seeds, Olives, Grilled Hand Made Pita 8.95 (v)(vg)

**CARAMELIZED ONION SOUP** Emmanthal Cheese, Crouton 10.50 (v)

**OYSTERS ON THE HALF SHELL** Champagne Mignonette, Cocktail Sauce (6) 18.50 (gf)

**BAKED OYSTERS** Stuffed with Spinach, Ouzo, Bacon, Gruyère, Bread Crumbs, Parmesan Cheese (4) 16.50

**SALMON TARTARE** Avocado, Herbs, Shallots, Crispy Capers, Ginger-Champagne Vinaigrette, Kennebec Chips 14.50

**LITTLE NECK CLAMS & PRAWNS** Harissa Broth, Fregola, Grilled Bread 19.50

**FLATBREAD** Peaches, Mozarella, Caramelized Onions, Blue Cheese, Walnuts, Arugula, Balsamic Reduction 14.50 (v)

**DI STEFANO BURRATA** Heirloom Tomatoes, Basil Oil, Balsamic Reduction, Micro Basil, Maldon Salt, Grilled Bread 16.50 (v)

### SALADS

**ORGANIC LETTUCES** Fuji Apples, Walnuts, Pickled Red Onions, Blue Cheese, Balsamic Vinaigrette 11.50 (v)(gf)

**ESIN’S CLASSIC CAESAR SALAD** Herbed Croutons, Grana Padano 11.50  
with Grilled Mary’s Chicken Breast 15.95 Grilled Wild Prawns 18.75

**SHEPHERDS SALAD** Heirloom Tomatoes, Cucumbers, Red Onion, Pickled Anaheim Peppers, Feta Cheese, Kalamata Olives, Red Wine Vinaigrette 13.50 (v)(gf)

**GRILLED MARY’S CHICKEN BREAST SALAD** Organic Lettuces, Celery, Apples, Toasted Almonds, Raisins, Blue Cheese, Apple Cider Vinaigrette 17 (gf)

**GRILLED WILD PRAWN COBB** Romaine, Hobbs’ Natural Applewood Smoked Bacon, Avocado, Tomatoes, Blue Cheese, Hardboiled Egg, Whole Grain Mustard Dressing 19.75 (gf)

**TODAY’S SALMON SALAD SPECIAL** A.Q

### SANDWICHES AND MORE

**PAN FRIED COD SANDWICH** Smoked Paprika Remoulade, Pickled Red Onions, Arugula, Pantofolina Roll, Kennebec Chips 18

**BUTTERMILK FRIED MARY’S CHICKEN SANDWICH** Avocado, Napa Slaw, Calabrian Chili Aioli, Pantofolina Roll, Kennebec Chips 18.75

**GRILLED NY STRIP STEAK SANDWICH** Stone Fruit Chutney, Balsamic Onions, Blue Cheese, Aioli, Arugula, Focaccia Roll, Kennebec Fries 18.95

**SNAKE RIVER FARMS WAGYU BEEF BURGER** Challah Bun, Kennebec Fries 16  
Add Cheese (Swiss, Blue or Cheddar) 2.25, Avocado 2.25, Hobbs’ Natural Applewood Smoked Bacon 3.50

**RISOTTO** Corn, Fava Beans, Parmesan 20 (v)(gf) (vegan on request)

**VEGAN BOWL** Ceci Beans, Grilled Summer Squash, Spinach, Harissa Broth, Basmati Rice, Salsa Verde 20 (v)(gf)

**NATURAL POT ROAST** Garlic Mashed Potatoes, Baby Root Vegetables, Natural Jus 23 (gf)

**CERTIFIED ANGUS NEW YORK STRIP STEAK FRITES** Gremolata Hand Cut Fries, Arugula, Zinfandel Butter 36

### SIDES

Bread Served On Request

**MARINATED OLIVES** 6.25

**ROASTED FINGERLING POTATOES** 6.50

**HAND CUT KENNEBEC FRIES**  
Lemon-Garlic Aioli 6.50

**(4) GRILLED WILD PRAWNS** 15.75

**GRILLED MARY’S CHICKEN BREAST** 8.50