

GRANTS

RESTAURANT and BAR

STARTER

FRENCH ONION SOUP

toasted bread, melted gruyere

NEW ENGLAND CLAM CHOWDER

JAY'S SHREDDED SALAD

*Iceberg, napa cabbage, snow peas, bean sprouts, wasabi peas,
roasted peanuts, honey mustard vinaigrette*

SIMPLE CHOPPED SALAD

cucumber, radish, carrot, chick peas, tomato, olives, red onion Oregonzola, white balsamic dressing

ENTRÉE

MUSTARD BBQ ORGANIC BLACK PEARL SALMON

roasted baby beets, green beans, pickled shallots

OUR SIGNATURE FILET MIGNON

melted blue cheese, mashed potatoes, charred brussels sprouts

MAINE DAY BOAT SEA SCALLOPS

celery root puree, raw brussel sprout salad, apple, cranberry, pumpkin seeds, bacon onion au jus

SPICE ROASTED FREE RANGE BELL & EVANS CHICKEN

Anson Mills cheesy grits, roasted broccoli, red chimichurri

DESSERT

APPLE CRISP

vanilla ice cream

WARM CHOCOLATE PUDDING CAKE

salted caramel, dark chocolate ice cream

WHITE CHOCOLATE CHEESECAKE

blueberry preserves, mascarpone whipped cream

Coffee, Tea, Soft Drinks