

DINNER SELECTION

SOUPS AND APPETIZERS

Gazpacho, Vichyssoise or Chilled Soup **GF** \$4.95
Soup du Jour \$4.95
French Onion Soup \$7.95

Fried Soft Shell Crabs GF \$9.50
on a citrus fennel napa cabbage salad
with a remoulade vinaigrette

Traditional \$11.75
or Lobster Escargot \$13.50
served in hot garlic butter with toast points

Vermont Farmers Salad GF \$12.95
smoked duck breast, hearts of romaine, baby
arugula, blueberries, pear, raisins, goat cheese
crumbles, spiced pecans, carrots, purple
cabbage and a bacon maple vinaigrette
(*add shrimp \$3.75*)

Wicked Tuna GF \$15.50
seared Ahi Tuna, salad greens, seaweed salad,
ginger, carrots, cucumbers, wasabi peas
and a chili garlic dressing

Fried Shrimp Nachos \$11.25
fried flour tortillas topped with fried shrimp
accompanied by queso fresco, pico de gallo
and guacamole

Coconut Curry Chicken Sliders \$10.95
with cucumber and cabbage slaw
served on naan with a cilantro raita dipping sauce

Quesadilla \$10.75
chicken, beef or vegetarian
with sour cream, guacamole and salsa
(*shrimp add \$3.75*)

HAND HELD DELIGHTS

Bison Burger \$14.95

house ground bison burger,
lettuce, tomato and cured red onion
with whole grain dijonnaise

Burger \$11.95

house ground Angus chuck beef burger
grilled to your liking with lettuce, tomato,
onion and pickle (*add cheese \$.50*)

Reuben \$11.95

traditional corned beef or roasted turkey breast
with swiss cheese, sauerkraut
and thousand island dressing

Chicken Baja Wrap \$12.50

grilled chicken, lettuce, tomato, purple onion,
lemon Sriracha aioli and cajun spice
in a sundried tomato tortilla wrap

Garden Vegetable Vegan Burger **GF**  \$10.95

quinoa, lentils, black beans, butternut squash,
beets and portobello mushrooms
on a gluten free potato bun

Biscuit Waffle & Fried Chicken \$10.95

biscuit waffle with fried chicken breast, honey
spiced sweet potato coleslaw and country gravy

Burgers and sandwiches are served with chips,
fries, sweet potato fries, onion rings,
potato salad, cole slaw or fruit.

FRESH FROM THE GARDEN

Fried Heirloom Tomato Salad **GF** \$12.95

pumpkin seed fried heirloom tomatoes, baby
spinach, arugula greens, organic smoked blue
cheese dressing, julienne root vegetables
and a mango chutney

Spinach, Shrimp & Bacon Salad **GF** \$16.95

baby spinach, marinated oyster mushrooms,
baby arugula, purple cabbage and carrots
tossed with a warm bacon dressing
and grilled shrimp

Buffalo Fried Oyster Caesar Salad **GF** \$15.95

traditional caesar salad
topped with buffalo style fried oysters
and blue cheese crumbles

FC SALADS YOU KNOW

Medium \$12.95 Large \$16.95

Martha's Vineyard

Southern Fried

Caprese

Salmon Platter

Crab Avocado

Shrimp Louis

Cobb

Maui Flank Steak Salad

Thai Crispy Chicken

Miso Grilled Salmon Grapefruit
and Avocado Salad

Menu items may be modified to be
vegetarian or gluten free. Please inquire with
your server.

GF - Gluten Free

 - Vegetarian

Entrée dishes are accompanied
by your choice of small house salad, caesar,
or a cup of our soup du jour.

ENTRÉES

Avocado & Macadamia \$28.00

Crusted Red Snapper

on roasted pumpkin seed jasmine rice
with broccoli florets and a red curry sauce

Prosciutto & Chicken \$24.00

prosciutto wrapped chicken thighs
with black bean coconut milk rice,
baby vegetables and a guava butter sauce

Homemade Meatloaf \$20.00

accompanied by a red wine mushroom gravy

Prime Black Angus \$32.00

Beef Tenderloin GF

applewood bacon wrapped Black Angus beef
tenderloin with vegetable demi,
roasted fingerling potatoes, summer squash
and organic smoked blue cheese

Spinach, Mushroom & \$18.00

Goat Cheese Lasagna 

sautéed spinach, leeks and mushrooms
with ricotta and parmesan cheese lasagna
on a tomato basil reduction
topped with goat cheese

Corn Fried Flounder Fillets & Shrimp \$28.00

on smoked blue cheese grits
with lobster butter and a carrot radicchio slaw

Mussels & Scallops Fra 'Diablo \$24.00

Black PEI mussels, sea scallop and linguini
with roasted garlic, white wine, olive oil, butter,
seafood broth and crushed red pepper chili

Seared Sea Trout \$29.00

on mushroom polenta, with rosemary sautéed
baby vegetables, lobster butter sauce
and a radish carrot salad

Bang Bang Shrimp Creole \$25.95

fried shrimp tossed in our sweet Thai chili
sauce served over basmati vegetable fried rice

Grilled Hanger Steak GF \$28.00

with mushroom demi,
steak fries and buttered asparagus

FROM THE LAND

Chicken Marsala or Piccata \$16.95

Veal Marsala or Piccata \$29.50

Roasted Duckling \$25.95

served with an ala orange demi

Lamb Chops GF \$40.00

CAB Filet Mignon GF 6oz - \$34.95

CAB New York Strip GF 14oz - \$32.95

Sauces: mushroom demi, red wine demi or traditional

Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of food-
borne illness, especially if you have a medical condition.

DESSERT

\$6.95

Flourless Chocolate Cake GF

\$6.95

Crème Brulée Cheesecake

\$6.25

Mascarpone Torte

\$6.95

Key Lime Pie

\$6.25

Carrot Cake

\$6.95

Brownie Sundae

Ice Cream

Single Scoop \$2.95 Double Scoop \$5.95

Vanilla, Chocolate, Strawberry