

**-DINNER SIT DOWN-
\$53/Guest
plus tax & gratuity**

APPETIZERS (served family style) (choose 3)

BISCUITS
DEVEILED EGGS
CAESAR SALAD
GREEN SALAD
SEASONAL SALAD
BAKED CLAMS
HONEY TRUFFLED RICOTTA
FRIED CALAMARI
TUNA TARTARE
ROCK SHRIMP (+\$2)

ENTREES (choose 4)

Farmer Burger - spinach, black bean, mushrooms, lentils, tomato chutney, mint, cilantro, pickles, fries

S&B Burger - thick cut bacon, red wine onion jam, tomato aioli, gruyere cheese, fries

Farm Plate - (seasonal prep)

Pasta Primavera (seasonal prep)

S&B Mussels - pei mussels, bourbon, burnt orange, cream, scallions

Chicken - (seasonal prep)

Pasta - (seasonal prep)

Maine Mussels - pei mussels, maine lobster, tomato lobster broth

Salmon - (seasonal prep)

Shrimp & Grits - marinated tiger shrimp, andouille sausage, southern style grits, pepper stew

Greens & Grains Bowl - baby kale, roasted veg medley, dried cranberries, faro, quinoa, mustard vinaigrette

Tuna (seasonal prep)

Pork Chop (seasonal prep) (\$3 supp)

Warm Lobster Roll - Butter poached lobster, pickled celery, salt & vinegar potato chips

Scallops (seasonal prep)

Filet Mignon (+\$5)

DESSERT (choose 2)(coffee or tea)

2 COOKIES
2 SCOOPS ICE CREAM
CREMEBRULEE
BREAD PUDDING
CHEESE CAKE