HAPPY HOUR UNTIL 5:30 pm!

\$6 BEER + WINE BUCK-A-SHUCK OYSTER SPECIAL Ask your server.

APPETIZERS/SHAREABLES

Oysters

Atlantic oysters, red wine mignonette, house-made hot sauce, lemon (GF) 4 each

Arugula Salad

Deep-fried goat cheese, balsamic, pickled beets, walnuts, shallots (V) 15

EV Caesar

Romaine and kale, focaccia, bacon, asiago, with lemon and garlic vinaigrette (VO, GFO) 16

Fries

Parmesan, chives, truffle aioli (GFO, V) 9

Charcuterie

Assorted cheeses, meats and crackers, pickled vegetables, olives, mixed roasted nuts (GFO) 33

* Vegetarian cheese-only board available

Fried Brussels Sprouts

Walnuts, brown butter, Parmigiano Reggiano, honey, balsamic reduction (V, GF) 17

Pork Belly

Slow-roasted pork belly, gochujang barbecue sauce, cauliflower purée, pickled cauliflower and fennel (GF) 17

Bao Buns

Hoisin duck breast, five-spice aioli, cabbage slaw, pickled cucumbers 18

Tuna Tartare

Yellowfin tuna, lemon, sesame oil, togarashi, spiced shrimp chip, avocado aioli (GF) 19

Scallops

Smoked cheddar grits, house-made hot sauce, pancetta, creole pickles (GFO) 22

PASTAS

Ravioli

Atlantic lobster, ricotta, tarragon, caper cream, bread crumbs, gremolata 42

Gnocchi

Braised Lamb, San Marzano tomato sauce, potato pasta, roasted rutabaga, goat cheese 33

Cacio e Pepe

Handmade egg yolk spaghetti, black pepper, parmesan (VO) 24

MAINS

Rack of Lamb

Polenta fries, sumac onions, harissa aioli, za'atar, fried cauliflower 48

Short Rib

Braised short rib, aged Beemster risotto, rosemary jus, pickled fennel (GF) 43

Halibut

Roasted and grilled vegetables, pesto, pickled beets, romesco, crispy prosciutto 39

Grilled Swordfish

Toasted farro, puttanesca, olive oil, capers, garlic, lemon, olives, roasted poblano aioli 35

Haddock

Panko breaded haddock, asparagus, tarragon remoulade, crispy baby potatoes, pickled veg 29

Burger

6 oz. chuck patty, Gruyère, Oulton's smoked bacon, sauerkraut, house mustard, roasted garlic aioli, brioche bun, side of house fries (GFO) 27

'High 5' Show some extra love to the kitchen! 5

Please inform your server of any allergies or sensitivities.

GF = Gluten-free

V = Vegetarian

O = Option available