



## Small Plates

- Butternut Squash Soup** Toasted Pumpkin Seeds **9**
- Beet & Goat Cheese Risotto** Roasted Red Beets • Aged Parmigiano Reggiano  
Creamy Aged Goat Cheese **17**
- Waffle Fries & Bone Marrow Poutine** Bone Marrow Gravy **18**  
Brie & Cheddar Cheese Curds • Raspberry Coulis
- Buffalo Style Brussels Sprouts** Great Hill Blue Cheese • Rocket Chives **18**
- Char Grilled Octopus** Roasted Red Pepper & Eggplant Caponata **24**  
Almond & Fig Butter • Grilled Crostini
- The Great Garbanzo** Hummus • Cured Olives • Feta • Cucumbers • Tomatoes **14**  
Red Onions • EVOO • Smoked Paprika • Za'atar Fried Chickpeas
- Roasted Beet & Burrata** Candied Cranberry Pecan Toast • Roasted Anjou Pears **18**



## Salads

- Loaded Broccoli Salad** Roasted Apples • Smoked Bacon • Cave Aged Cheddar **17**  
Roasted Butternut Squash • Dried Cranberries • Toasted Pine Nuts
- New Seabury Chopped Salad** Iceberg • Romaine • Smoked Bacon **15**  
Cucumbers • Radishes • Hearts of Palm • Avocado • Red Onions  
Vine-Ripened Tomatoes • Signature Vinaigrette
- Petite Size **9**
- Romaine Heart Caesar** White Anchovies • Shaved Parmesan • Polenta Crouton **15**  
Petite Size **9**
- Baby Kale Salad** Red Chicory • Shaved Brussels Sprouts • Acorn Squash **17**  
Port Wine Pear Vinaigrette • Goat Cheese

### Add Protein:

Grilled Chicken **11** • Salmon\* **20** • Shrimp (Five) **21**

\*Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.  
Before placing your order, please inform your server if a person in your party has a food allergy.  
An 18% gratuity will be added to your check.

## Pizzas

- Plain Jane** San Marzano Tomatoes • Mozzarella Cheese **14**
- Wild Mushrooms** Roasted Beach, Hen of the Woods & King Oyster Mushrooms **18**  
Boursin Bechamel • Truffle Oil
- Eggplant & Roasted Tomato** Hand Dipped Ricotta • Pine Nuts • Baby Arugula **17**  
Roasted Red Peppers

**Gluten Free Crust Option Available**

## Pastas

- Smoked Short Rib Gnudi** Baby Kale • Roasted Beets • Butternut Squash **29**  
Midnight Moon Goat Cheese • Slab Bacon
- Squid Ink Tagliatelle** Chopped Sea Clams • Lobster • Jumbo Lump Crab **35**  
'Nduja Sugo
- Fig & Mascarpone Ravioli** Brown Butter • Toasted Rosemary • Shaved Prosciutto **27**  
Macadamia Nut Gremolata

## Entrées

- Pan Seared Scallops** Roasted Beet Risotto • Aged Goat Cheese • Aged Balsamic **37**
- Prime New York Strip Steak** Roasted Heirloom Cauliflower **MP**  
Truffle Whipped Potatoes • Madeira Bone Marrow Jus
- 'Nduja Crusted Cod Loin** Sautéed Baby Kale • Celery Root Puree • Citrus Aioli **33**  
Patty Pans
- 7X Burger** Potato Bun • Bacon Onion Jam • Thick Cut Bacon • Red Dragon Cheese **23**  
Onion Straws
- Maple Miso Glazed Salmon** Kung Pow Brussels Sprouts • Maple Miso Glaze **33**  
Shaved Cucumber
- Stuffed Acorn Squash** Quinoa • Andouille Sausage • Dried Cranberries **24**  
Crumbled Goat Cheese
- Chicken Milanese** Celery Root Puree • Arugula & Artichokes • Roasted Red Peppers **28**
- Simply Prepared Fish Selections** Seasoned Fresh Seafood W/ Seasonal Vegetables
- Salmon** Grilled or Blackened **32**
- Shrimp** Grilled or Blackened **31**
- Cod Loin** Broiled or Blackened **33**

## Sides 7

Kung Pow Brussels Sprouts • Baked Potato • Waffle Fries  
Patty Pans • Asparagus • Roasted Cauliflower • Truffle Whipped Potatoes