



*RAW BAR

LOCALLY HARVESTED OYSTERS 3. | LITTLENECKS ON THE HALF SHELL 2. | COLOSSAL SHRIMP COCKTAIL 5.

CHARCUTERIE BOARDS

SERVED WITH ACCOMPANIMENTS

small 20. | large 30.

prosciutto, sopressata, capicola, maggie's round, four fat fowl, humbolt fog, burrata

SHAREABLES

HARVEST BISQUE **GF** roasted root vegetables, vegetable broth, scallion garnish 8. bowl

COCONUT CURRY MUSSELS P.E.I. mussels, coconut curry broth, cilantro garnish 12.

ROASTED FALL VEGETABLES **GF** cauliflower, broccoli, red onion, potatoes, butternut squash purée, champagne vinaigrette 11.

SWEET CHILI MEATBALLS beef & herb meatballs, house sweet chili sauce, sesame seeds 13.

WASABI CALAMARI FRIES fried calamari strips, peppadew peppers, pickled radish, wasabi aioli 13.

FISH TACOS fried cod, napa cabbage slaw, limon dressing, spicy mayo, pickled radish 14.

BEEF SATAY* CAB beef skewers, ginger soy marinade, thai peanut sauce 15.

BISTRO FRIES seasoned shoe string fries, spicy mayo, honey mustard, roasted garlic aioli 11.

SALADS

GARDEN mixed greens, cherry tomatoes, cucumber, red onion, shredded carrot, champagne vinaigrette 10.

CAESAR romaine hearts, parmesan, croutons, caesar dressing 11.

LOCALLY FARMED SEASONAL mesclun, dried cranberries, goat cheese, roasted sweet potato, spiced pumpkin seeds, apple cider vinaigrette 12.

POACHED PEAR red wine and cider poached pears, spring mix, blue cheese crumbles, honey roasted almond clusters, balsamic vinaigrette 13.

SALAD ADD ONS chicken (6oz.) 7. | *shrimp (ea) 5. | *scallops (ea) 5. | *salmon (8oz.) 13. | *CAB steak (10oz.) 15.

SANDWICHES

SERVED WITH FRENCH FRIES, UPGRADE TO A SIDE GARDEN OR CAESAR +2.

*BESOS BISTRO BURGER 8oz. custom blend burger, cabot cheddar, mixed greens, tomato, pickle, roasted garlic aioli, brioche bun 16.

CHICKEN SANDWICH (GRILLED OR CRISPY) 6oz. chicken breast, mixed greens, tomato, pickle, cabot cheddar, honey mustard, brioche bun 16.

FRESH PASTAS & GRAINS

BAKED GNOCCHI & MEATBALLS potato gnocchi, meatballs, pomodoro, parmesan cheese 18.

BUTTERNUT RAVIOLI **V** cauliflower alfredo, shaved brussels sprouts, sweet potato, roasted red onion, black pepper 21.

VEAL BOLOGNESE bucatini pasta, ground veal/pork/beef, san marzano tomatoes 21.

MUSHROOM RISOTTO portabella, crimini, button, shitake, oyster, dried wood ear broth, cream 19.

PASTA ADD ONS chicken (6oz.) 7. | *shrimp (ea) 5. | *scallops (ea) 5. | *salmon (8oz.) 13. | *CAB steak (10oz.) 15.

ENTRÉES

*PAN SEARED SCALLOPS cauliflower purée, garlic broccoli, pickled radish 32.

*GRILLED ATLANTIC SALMON corn & bacon succotash, demi salad, apple cider vinaigrette 28.

CHICKEN PAD THAI fried chicken, rice noodles, sautéed asian vegetables, cilantro-peanut sauce, sesame seeds 24.

*BISTRO STEAK 10 oz. CAB prime bistro steak, yukon gold mashed potatoes, garlic broccoli, garlic herb butter 33.

*SESAME ENCRUSTED TUNA STEAK 8 oz. sushi grade tuna, asian vegetables, sweet chili soba noodles, wasabi aioli, spicy mayo 29.

APPLE CIDER CHICKEN grilled chicken breast, roasted garlic mashed potatoes, brussels sprouts, apple cider & balsamic jus 25.

*SEAFOOD PAELLA shrimp, mussels, littlenecks, cod, chorizo, chicken, peas, saffron rice 29.

SHAREABLE SIDES

SERVES 2-3 PEOPLE 9.

GARLIC BROCCOLI

PARMESAN RISOTTO

SHAVED BRUSSELS SPROUTS

PAELLA SAFFRON RICE

w| Apple Cider Vinaigrette

GARLIC MASHED POTATOES

GF = GLUTEN-FREE

V = VEGETARIAN

*This item may be cooked to order or may contain raw or under-cooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.