

Specials

NEW ENGLAND CLAM CHOWDER

Award winning, house made.

• \$4.9 cup | \$7.9 bowl •

SHRIMP SCAMPI

Large shrimp in a garlic, white wine scampi sauce. \$8.9

BUFFALO CAULIFLOWER**

Fried cauliflower, buffalo sauce, whipped blue cheese, celery.

GF \$12.9

SEDONA SALISBURY STEAK*

Tender Salisbury steak, sautéed mushrooms, house made Marsala gravy. Garlic whipped potatoes and Southwest corn.

GF \$16.9

NIGHTINGALE ICE CREAM SANDWICH: RASPBERRY DONUT

Brown sugar cookie, raspberry ice cream swirled with vanilla donut pieces. \$9.9

BERRY BREEZE

Pearl Blueberry vodka, lemon, house made blueberry syrup, soda. \$12

COLLECTIVE ARTS GET IT

CA- Hopped Blonde Ale- ABV 5% \$10

BROOKLYN SUMMER ALE

NY- Pale Ale- ABV 5% \$8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies.

**All fried items assume cross-contamination with some or all of the following allergens: sesame, poultry, fish, and shellfish.