

Natalie's Bar

Half Dozen Local Oysters

With Traditional Garnitures

14

Maine Lobster Bisque

accompanied by a Lobster Claw Tempura

14

Maine Lobster

served with butternut squash puree, root vegetables and a saffron emulsion

24

Farmers Fall Salad

Farm fresh endive leaves, pear, grapes, walnuts, Pecorino cheese and a cider dressing

13

Guinness Braised Short Ribs

with Celery Root Puree, Fall Vegetables and

Jus de braisage

28

Lamb Bolognese

served with local farm raised lamb, house made

Tagliatelle and oregano

18

Natalie's Moroccan Lamb Burger

served with Frites and a Spicy Aioli

15

Domestic and International Cheese Selections

14

Artisanal Bread Basket

2