



"The Arms"

at South Park & Spring Garden

Supper


4pm-11pm daily


Soup of the day, ask your server. \$6

Seafood chowder, with toasted sliced baguette. \$13

Classic French onion soup broiled with melted gruyere. \$10

Chopped romaine hearts with anchovy caesar dressing and croutons,
parmesan cheese. \$10

 Cobb Salad - tandoori chicken, boiled egg, bacon bits, urban blue
cheese, watercress & avocado with buttermilk dressing. \$14


 Greek Salad - plum tomatoes, english cucumber, red onions, bell
peppers, feta, castelvetrano & kalamata olives. \$12

Tuna Tartare - traditionally prepared with dijon, shallots and capers,
topped with avocado puree, horseradish aioli, crostini. \$14

Local cheese board, Ran-Cher Acres goat cheese & Ciro Comencini's
Asiago with Urban Blue, whole roasted garlic bulb, our house made jams
and lightly toasted sliced baguette. \$16


 12 oz char grilled local blue dot striploin. \$29

Haddock Meunierre, beurre noisette, almond puree, garlic mash. \$24

 Oulton Farm duck confit leg with bing cherry sauce, chive garlic
mashed potato. \$25

Slow braised local Black Angus beef short rib, chive garlic mashed
potatoes, blueberry whiskey reduction. \$19

Free range chicken supreme, valley apple & bourbon sauce. \$25

 Ahi Tuna - sesame crusted loin, pan seared medium rare, wild rice,
steamed bok choy, pico de gallo salsa. \$26