

Appetizers

Seared Sea Scallops	14
cauliflower, golden raisins, curry & apple	
Cornmeal Crusted Virginia Oysters	9
pepper slaw and old bay aioli	
Baby Lamb Chops	14
tapenade butter, lemon arugula & smoked paprika oil	
Beef Carpaccio	11
baby arugula, capers, pickled red onion, herbs & mustard vinaigrette	
Heirloom Roasted Beets	6
black pepper ricotta, orange and almonds	
Cheese Sampler chef's selection of 5 Cheeses from the <i>Savory Gourmet</i>	15

Salads & Soup

House mixed greens	5.5
vegetables and champagne vinaigrette	
Spinach & Beet Salad	8.5
goat cheese, toasted pecans, pickled red onions & maple balsamic vinaigrette	
Fall Chopped Salad	8.5
seasonal vegetables, gorgonzola, bacon, hardboiled egg, sherry mustard vinaigrette or creamy herb	
FENZ Caesar	7
brioche croutons, parmesan, white anchovies	
Roasted Tomato Soup, toasted smoked Gouda flatbread	6

Bistro Plates

Mini Lobster Rolls	butter toasted buns and house made chips	3.75ea
FENZ Burger	brioche roll, pepper slaw, shoestring fries & choice of cheese	9.5
Buttermilk Crispy Fried Chicken	waffle with southern gravy, ham glazed collards	16
Beef Stew	seared tenderloin tips, mushrooms, cippolini onions, polenta	14
Mussels	garlic butter, herbs, tomato & chorizo	10
NY Strip Steak	Bistro Cut, 7oz. served with shoestring potatoes, seasonal vegetable	17.50
Pickle Fries	7	
Shoestring Fries	truffle essence	4
Sweet Potato Fries		5

Entrees

Catch of the Day	chef's inspiration	market
Pan Roasted Salmon	lemon infused buerre blanc, spinach, edamames, sweet pepper & and tomato relish	23
Autumn Risotto	portabella mushrooms, butternut squash, pepitas and maple sage emulsion	16
Grilled 7oz. Filet Mignon	topped with red wine glaze, bacon marmalade, fingerling potatoes	28
Grilled Ahi Tuna	with seasonal ragout of toasted barley, confit tomatoes, mushrooms roasted cippolini onions, finished with truffle butter	25
Sea Scallops	wrapped in Serrano ham, creamy polenta, wilted leeks & arugula pesto	27
Julies Meatloaf	blend of ground pork, beef & veal, spinach & carrots served with baked macaroni & cheese, tomato & red pepper relish	17
Veal Scaloppini	picatta style with Maine lobster, garden peas, tarragon & lobster glaze	26.5
Tangine Style Vegetable Melange	Moroccan spiced spaghetti squash, oven dried tomato, golden raisins, roasted cauliflower, cilantro & pepitas	14
Parpadelle Bolognese	traditional sauce made with hot & sweet sausage tossed with parmesan cheese	18
Crab Pasta	cappellini with jumbo lump crabmeat mushrooms, tomato confit, green beans tarragon & topped with lemon herb toasted panko crumbs	23
Shitake, Crimini & Oyster Mushrooms	Parpadelle in a porcini broth, peas, fresh herbs	18

The FDA advises that there may be risk to certain members of the population from consuming some foods in raw or undercooked form.