



Tuesday through Saturday • 11:30 am to 10 pm
Sunday Brunch • 11 am to 3 pm • Dinner • 3 pm to 8 pm
Closed Mondays

TAPAS

- PORTABELLA FRIES** / roasted garlic aioli / pea shoots 7
- WHITE BEAN HUMMUS** / shaved Greek salad / marinated olives / pita chips 5
- EARL'S GARDEN HEIRLOOM TOMATO AND FRESH MOZZARELLA**
Casa Casale's organic evoo / balsamic reduction / garden basil 8
- KAILUA PORK POT STICKERS** / peanut lime emulsion
five spice roasted peanuts / sesame dipping sauce 6
- STEAMED LITTLE NECK CLAMS** / shallots / garlic / chive / lime / orange
Hoegaarden beer butter / grilled crostini 8
- BLUE AND RED CORN TOSTADAS** / Bolton Farms smoked pulled chicken
black bean salsa / chipotle lime crema / queso fresco 7

SMALL PLATES

- DIFFERENT SOUP EVERY DAY** / one from the Earth / one from the sea 7
- CRAB CAKES** / avocado tzatziki / crispy plantains / chili oil 15
- SALT ROASTED BEETS** / Ashley Farms walnut crusted goat cheese / watercress purée / petits greens 8
- TEMPURA AHI TUNA ROLL** / tuna, tartare-style
Blue Moon spicy Asian greens / ponzu dipping sauce 12
- FLATBREAD** / changes daily ask your server 9
- GINGER STEAK** / pickled red onion / Blue Moon Acres mizuna greens
wasabi sticks / sweet soy 12
- BASIL RISOTTO** / Chris' portabella mushroom / prosciutto wrapped shrimp
Earl's garden tomato relish / basil pesto / balsamic reduction 14

RAW, CURED & CRISPY THINGS

minimally manipulated chilled seafood of the day

- TODAY'S OYSTERS** / ver jus mignonette / Kelchner's horseradish 2.50 each
- CHILLED SHRIMP** / citrus poached / Kelchner's cocktail sauce 5 each
- FRIED CALAMARI** / key lime-mustard-cilantro aioli / smoked paprika / charred lemon 9



SALAD

*All of our salads may be accompanied by your choice of
grilled Ahi Tuna 8 / Salmon 6 / Chicken breast 4 / Tofu 4*

CHOP CHOP / hearts of romaine / house-smoked bacon / farmer's choice vegetables
marcona almonds / scallion / blue cheese / sherry mustard vinaigrette 10

GREEK LENTIL SALAD / Feta panini / hearts of romaine / Israeli couscous
tomato / cucumber / lemon dressing 9

CAESAR TWO WAYS / whole leaf red romaine / chopped hearts of romaine
polenta croutons / Parmesan tuile / Caesar dressing 8

THAI COBB / grilled chicken / napa cabbage / local honey / roasted cashews
edamame / rice noodles / Thai-ginger vinaigrette 10

EARL'S HOUSE / petits greens / roasted pecans / dried cranberries / mandarin oranges
Feta cheese / cranberry orange vinaigrette 7

SANDWICHES

IRON SEARED BLACKENED AHI / Osadca farm grilled garlic scapes
key lime-mustard-cilantro aioli / papaya salsa / baguette 14

BOLTON FARM ITALIAN C.B.L.T / grilled chicken / Illg's pancetta bacon
Blooming Glen romaine lettuce / Earl's garden tomatoes / basil aioli / Rise bakery focaccia 10

ADULT GRILLED CHEESE AND A DIFFERENT SOUP EVERY DAY / Local Creamery cheeses / ask your server for today's cheese 10

EARL'S TURKEY CLUB / Swiss cheese / house-smoked bacon / Bibb lettuce / tomato 10

I'LL HAVE A BURGER / ½ pound of prime ground chuck / choice of Cheddar, Swiss, blue, goat or Mozzarella cheese 11

LARGE PLATES

SUSTAINABLE FISH / (changes daily) ask your server

PAN SEARED MAINE SCALLOPS / Lucy's lobster raviolis / Kaffir lime coconut cream / tropical fruit compote 26

HOUSE SMOKED ST. LOUIS RIBS / Solebury Farms Cider Glaze / smoked Cheddar-scallion mashed potato / horseradish spiked slaw 16

SMOKED BOLTON FARMS CHICKEN / garden basil risotto / Earl's garden squash terrine / black cherry balsamic chutney 18

GRILLED TENDERLOIN OF BEEF / Davidson's Farms wild mushroom-Vidalia onion potato tart / Bull's Blood greens / Zinfandel-marrow butter 36

BONE-IN PORK CHOP / Manoff Farms peach bourbon B.B.Q sauce / crispy Oak Grove Mill black bean polenta
Snipes Farm Tuscan kale / garden poblano pepper coulis / red bell pepper sauce 21

GRILLED SALMON / Minestrone ragu / basil emulsion / cured olive tapenade 22

S & P GRILLED RIBEYE STEAK / Cherry Grove creamy blue cheese ditalini pasta / summer truffle veal reduction
Earl's garden sweet & neat cherry tomato salad 32

EARL'S SEAFOOD STEW / mussels / clams / shrimp / sustainable fish / chorizo sausage / Snipes Farm Tuscan kale
None Such Farms Silver Queen roasted corn / creamer potatoes / Branch Creek oregano 24

GRILLED N.Y STEAK / chili pommes frites / grilled tomato / avocado / red onion / lime crème fraîche 34

ASPARAGUS RICOTTA RAVIOLI / asparagus / baby artichokes / cauliflower emulsion / shaved Parmigiano Reggiano / lemon zest / evoo 14