



Appetizers

Fried Oysters \$11

Baby arugula // creamy redneck slaw // spicy remoulade.

Italian Panini \$9

Grilled baguette // spicy soppressata // genoa salami // prosciutto // smoked gouda // roasted red pepper & arugula salad // Kalamata olives // roasted garlic aioli.

Spicy Pimento Cheese \$7

House made pimento cheese // crispy biscuit bites // pickled vegetables.



Salads

HMCC Wedge \$7

Crisp iceberg // cherry tomatoes // Applewood smoked bacon // red onions // Danish bleu // cucumbers // buttermilk ranch.

Caesar Salad \$8

Crisp Romaine // parmesan // herb roasted croutons // creamy Caesar dressing.

Roasted Beet Salad \$10

Roasted beets // baby arugula // smoked moody bleu // candied pecans // fresh raspberries // roasted garlic crostini // fig brown sugar vinaigrette.

Soup & House Salad Combo \$9

Select your favorite bowl of soup from today's selection and add a house salad dressed with your favorite dressing.

Add to any Salad:

Grilled Chicken for additional \$5

Shrimp Skewer for additional \$7

Pan Seared Salmon for additional \$9





Soups

Soup du jour

New England Clam Chowder
\$ (up charge)



Entrees

Catch of the Day \$Market Price

Today's feature catch prepared with seasonal vegetables.

Filet Mignon

6 oz. \$30 10 oz. \$38

Charbroiled Angus beef tenderloin // rosemary red skin potatoes // grilled asparagus // roasted butternut // tempura shiitake // bacon & red onion jam.

Faroe Island Salmon \$27

Cast iron seared salmon // parsnip puree // grilled asparagus // wilted arugula // roasted mushrooms // yellow squash // tomato caper salsa.

Prime Pork Chop \$26

Cast iron seared Berkshire pork chop // roasted butternut // grilled squash // mashed red skin potatoes // roasted parsnips // maple grilled onion vinaigrette.

Tempura Shrimp \$23

Crispy jumbo shrimp // grilled vegetable kebobs // sticky rice balls // yellow squash & carrot slaw // sweet chili dipping sauce.

Blackened Chicken Penne \$19

Blackened chicken breast // andouille sausage // onions & peppers // penne // parmesan cream sauce // grilled vegetables.



Ask your server about our Chef's fresh seasonal vegetarian and vegan creations!
All entrees will be presented with fresh bread, your choice of house salad or soup cup.