

Sundy House

Dinner Menu

STARTERS

Cider Braised Pork Belly

Butternut Squash Puree, Prosciutto Fall Apple
Chutney 15

New England Crab Cake

Romesco, Shaved Fennel, Meyer Lemon
Tarragon Vinaigrette 16

Charcuterie Board

Selection of Artisanal Meats & Cheeses 20

Togarashi Yellowfin Tuna Tataki

Avocado Mousse, Gold Papaya, Passionfruit Salsa
Verde 14

Grilled Octopus

Parsnip Puree, Chorizo Edamame Salad
Blueberry Mint Reduction 14

Exotic Mushroom Risotto

Marinated Artichoke, English Pea, Gruyere 14

SALADS

Fresh Buratta

Baby Heirloom Tomato, House Greens,
Pine Nuts, Sweet Basil Vinaigrette 12

Baby Gem Lettuce

Stilton Blue Cheese, Pickled Red Onion,
Champagne Vinaigrette, Candied Pecan,
Bacon 11

Knife & Fork Caesar

Romaine Hearts, Broken Caesar,
Shaved Pecorino, Ciabatta Croutons 9

Striped Baby Beets

Whipped Feta, Watermelon Radish, Baby
Arugula, Green Goddess Dressing,
Pistachio 12

MAINS

Cioppino

Grilled Lobster Tail, Littleneck Clams, Mussels,
Shrimp, Spicy Tomato Fennel Broth, Sourdough
40

Pan Seared Cod

Roasted Vegetable Medley, Citrus Fennel Greens,
English Pea Puree
36

Roasted Chicken Breast

Sautéed Swiss Chard, Au gratin Medallion,
Demi Glaze 28

Atlantic Salmon

Rainbow Baby Carrots, Shitake Mushrooms,
Orange Miso Glaze
29

Seared Duck Breast

Cauliflower Rice, Wilted Frisee, Pomegranate Reduction
32

Florida Catch

Mkt. Price