

Camber



-AFTERNOON AND EVENING-

Marinated Castelvetrano Olives <i>Herbs, Wine Vinegar, Garlic</i>	6.00
Roasted Brussel Sprouts <i>Toasted Sunflower Seeds, Shallots, White Wine, Lemon Zest</i>	7.00
Curried Butternut Squash Soup <i>Coconut Cream, Sesame Oil, Cilantro</i>	8.00
Soft Cheese Plate <i>Double Cream Brie, Crostini, Preserves, Fruit, and Nuts</i>	9.00
House Salad <i>Pepitas, Currants, Parmesano Reggiano, Fresh Fruit</i>	9.00
Buttermilk Herb Salad <i>Dill, Tomatoes, Radish, Sunflower Seeds</i>	9.00
Penn Cove Manila Clams <i>Bacon, Mustard Greens, White Wine, Mint</i>	13.00
Vegetable Sandwich <i>Roasted Yam, Garlic Chard, Herbed Chéreve, Crispy Onions, Sprouts, Chips</i>	13.00
Spaghetti Carbonara <i>Parmesano Reggiano, Bacon, Fresh Peas, Pepper</i>	14.00
Spaghetti Pomodoro <i>Marinated Mushrooms, Pomodoro, Parmesano Reggiano, Basil</i>	14.00
Rosemary Lamb Burger <i>Twin Sisters Cheddar, Apples, Garlic Aoili, Chips, Side Salad</i>	18.00
Half Roasted Chicken <i>Summer Squash, Fennel, Jus</i>	22.00

Add Bacon -3
Add Lox -4
Add a Side of Bread -4

Gluten free and vegan options available, please ask your server.

**Consuming raw or undercooked meats may increase your risk of foodborne illness.*