

Scallions

Let's Begin

Brighton's Salmon Cakes

With lemon-tahini aioli 14

Guacamole Brie Melt

French baguette filled with guacamole and sundried tomatoes topped with brie cheese and herbs 12

Scallions Flatbread

Grilled flatbread, caramelized onions, artichokes, kalamata olives, melted havarti, arugula and balsamic reduction 12

Spinach-Artichoke Dip

With grilled naan and flatbread crackers 12

Polenta and Mushrooms

Grilled polenta rounds, roasted mushrooms and shaved parmesan 14 

Fried Green Tomatoes

With sweet sriracha dipping sauce 11 

Hummus

With grilled naan 10 

With crudite 11  

Falafel

With sweet Thai chili sauce 10  

 = GLUTEN FREE  = VEGAN

Sca lions

A Well Dressed Salad

Chicken & Sundried Tomato Salad

Grilled chicken, sun dried tomatoes, red onion, roasted red peppers, kalamata olives and walnuts served on greens with our house vinaigrette 16 

Souvlaki Salad

A salad of grilled marinated chicken, chopped romaine, red onion, kalamata olives, tomatoes and feta cheese on grilled naan with tzatziki sauce 16

Citrus Duck Salad

Baby spinach, dried cranberries, oranges, pecans, goat cheese and duck leg confit with a sweet poppyseed dressing 18 

Crabcakes & Greens

Two grilled Maryland crabcakes over vinaigrette dressed greens with sliced tomato, cucumbers and a creamy roasted red pepper sauce 18

Shrimp & Fennel Salad

Grilled shrimp, crispy prosciutto, fennel, artichokes, and shaved parmesan tossed with vinaigrette dressed arugula 17 

Farm Stand Salad

Grilled eggplant, portobello mushrooms, chickpeas, roasted tomatoes, roasted red peppers, beets and sunflower seeds over arugula, with extra virgin olive oil and balsamic reduction 15  

Add French Baguette 4. Add Grilled Naan 3.

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Sca^{ions}

Dinner

Served with Dinner Salad and Naan

Pan Roasted Cod

Over roasted vegetable ratatouille with grilled lemon and romesco sauce 28 

Blood Orange & Ginger Salmon

Wild caught Atlantic salmon with blood orange-ginger glaze, wild rice and grilled asparagus 31 

Sesame Tuna

Seared sesame-crusting sashimi grade tuna over a chilled buckwheat soba noodle salad laced with julienne vegetables, arugula and sesame soy vinaigrette 30

Fresh Scampi of the Day

Ask your server about our freshest, best-priced seafood of the day "scampified" and served over garlic, lemon, and white wine linguine 32

Chicken & Mushrooms

Wild mushroom and sherry cream sauce, grilled chicken breasts, garlic mashed potatoes and grilled asparagus 30 

Cherry Duck Legs

Maple Leaf Farms confit duck legs with grilled polenta and roasted baby carrots with a cherry demi-glace 31 

Bolognese & Burrata

Potato and ricotta gnocchi tossed in a classic marriage of pork, veal, beef, parmesan, tomato, basil, touch of cream and topped with burrata 29

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Dinner

Served with Dinner Salad and Naan

Kobe Flatiron Steak

10oz. steak with garlic mashed potatoes, roasted baby carrots and a red wine demi-glace Market Price 

Smoked Pork Chop

Oscar's Smokehouse pork chop with a bacon-apricot marmalade, garlic mashed potatoes and broccoli 30 

Wild Mushroom Sauté

A robust mix of wild mushrooms over mashed potatoes with truffle oil, shaved parmesan & broccoli 26 

Dave's Beef Short Ribs

Slow braised boneless beef short ribs with garlic mashed potatoes and roasted baby carrots 33 

Vegan Romesco Linguine

Roasted vegetable ratatouille and chickpeas over linguine, tossed with romesco and crispy lemon-parsley panko 26 

The Ultimate Falafel

Crispy homemade falafel cake, mashed sweet potatoes, grilled asparagus and beet puree 26  

Vegan Mediterranean Quinoa Bowl

Pan seared tofu over warm quinoa with kalamata olives, sundried tomatoes, roasted red peppers, artichoke hearts, edamame, vegan feta cheese and finished with a citrus vinaigrette 27  

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