



## STARTERS

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| <b>Jumbo Buffalo Wings</b>   | <b>\$20</b> |
| blue cheese , garden crudité   |             |
| <b>New England Clam Chowder</b>  | <b>\$16</b> |
| jumbo sea clams, smoked bacon  |             |
| <b>Charcuterie and Cheese Board</b>  | <b>\$30</b> |
| prosciutto di parma, bresaola, finocchiona, wensleydale, alehouse cheddar, great hill blue, fresh fruit, pickled vegetables, mostarda, fresh honeycomb, toasted nuts, crackers |             |
| <b>Shrimp Cocktail</b>   | <b>\$26</b> |
| cocktail sauce, lemon  |             |
| <b>French Onion Soup</b>   | <b>\$15</b> |
| short rib, gruyere, baguette   |             |
| <b>Truffle Fries</b>   | <b>\$10</b> |
| garlic aioli   |             |

## DESSERTS

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|--|-------------|
| <b>Orange Chocolate Cake</b>   | <b>\$10</b> |
| chocolate orange cake with dark chocolate mousse, dark fruit sauce, macerated blueberries and orange gel   |             |
| <b>Boston Cream Cheesecake</b>   | <b>\$9</b>  |
| vanilla cheese cake with pastry cream, chocolate sauce, whipped cream, chocolate covered vanilla cake croutons   |             |
| <b>Caramel Apple Tiramisu</b>  | <b>\$9</b>  |
| mulled apple cider soaked ladyfingers, mascapone mousse, apple cider caramel, white chocolate whipped ganache, sauteed apples, pear apple butter, cranberry biscotti |             |

## MAINS

add to any salad: grilled marinated chicken breast 10, grilled sirloin\* 12, Atlantic salmon \* 12, grilled shrimp 15

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|--|-------------|
| <b>Caesar Salad</b>  | <b>\$20</b> |
| romaine, croutons, black garlic caesar dressing                                |             |
| <b>Baby Kale Salad</b>   | <b>\$21</b> |
| port poached pear, fried shallot, carrot, goat cheese croquette, balsamic      |             |
| <b>Delicata Squash Salad</b>   | <b>\$20</b> |
| arugula, candied pecan, radicchio, maple vinaigrette                           |             |
| <b>Blue Crab BLT</b>   | <b>\$28</b> |
| bacon jam, lettuce, tomato, tarragon mayo, sourdough, housemade chips          |             |
| <b>Artisan Lobster Roll</b>  | <b>\$35</b> |
| Maine lobster salad, toasted brioche bun, fries                                |             |
| <b>Artisan Burger</b>  | <b>\$25</b> |
| bacon, gruyere, lettuce, tomato, blueberry onion jam, brioche, fries           |             |
| <b>Beyond Burger</b>   | <b>\$25</b> |
| mushrooms, brioche bun, fries  |             |
| <b>Grilled Herb Chicken Sandwich</b>   | <b>\$25</b> |
| sweet pepper slaw, pepper jack cheese, toasted brioche                         |             |
| <b>Rigatoni Bolognese</b>  | <b>\$28</b> |
| beef and pork ragu, parmesan cheese  |             |
| <b>Lemon Thyme Chicken Breast</b>  | <b>\$34</b> |
| potato gnocchi, oyster mushrooms, pearl onions, preserved lemon, swiss chard   |             |
| <b>Pan Seared Salmon</b>   | <b>\$42</b> |
| creamer potatoes, chickpeas, cherry tomato, saffron butter, Maine lobster meat |             |

We support local farmers and highlight many of their offerings on our menu.

Some of our partners include Back Yard Farms, Russell Orchard, Maplebrook Farms, Foley Fish and The Chef's Garden.

20% gratuity added for parties of (6) or more  
*\*Before placing your order, please inform your server if a person in your party has a dietary restriction or allergy. \*These items contain raw or undercooked ingredients and will be cooked to your specification. Please be informed that the consumption of raw or undercooked foods may pose certain health risks.*