



Seasonal New England Cuisine

Sample Menu: Our menu changes based on the freshest ingredients available

APPETIZERS

- Chilled Asparagus Velouté** \$14
Crispy Asparagus
- New England Clam Chowder** \$16
Smoked Bacon, Oyster Crackers
- Roasted Pear Flatbread** \$20
Truffled Chevre, Prosciutto, Local Honey
- New England Cheese Selection** \$27
Honeycomb, Almond, Red Currant

SALADS

- Chicory Caesar** \$22
Anchovy Crumb, Parmigiano, Romaine
- Chilled Garden Cucumber** \$21
Whipped Avocado, Pistachio, Snow Peas, Champagne Emulsion
- Add to any Salad:
Grilled Marinated Chicken Breast \$10
Atlantic Salmon* \$15
Grilled Shrimp \$15
5 oz. Hanger Steak \$18

SIDES

- Roasted Wild Mushrooms** \$12
Garlic, Truffle Shavings
- Truffle Fries** \$10
Garlic Aioli, Parmesan, Herbs
- Steakhouse Mashed Potatoes** \$10
Butter, Thyme

MAINS

- Double Cheeseburger** \$28
Vermont Cheddar, Red Onion, Garlic Aioli, Brioche Bun, French Fries
- Wagyu Burger** \$28
Gruyere, Tomato, Boston Lettuce, Brioche Bun, French Fries
Add to any Burger:
Pecan Smoked Bacon \$6
Avocado \$6
- Turkey Melt** \$25
Spinach, Gruyere, Tomato, Pecan Wood Smoked Bacon, Romano Focaccia, French Fries
- Rigatoni Bolognese** \$45
Pancetta, Ground Veal and Beef, Braised Tomato, Cream, Parmesan, Basil
- Seared Atlantic Salmon** \$45
Fingerling Potato, Glazed Cabbage, Orange Beurre Blanc
- Steak Frites** \$48
10 oz. Hanger Steak, Chimichurri, Frites
- Spring Pea Ravioli** \$40
Sweet Onion Soubise, Snow Pea, Wild Mushroom
- Chicken Milanese** \$40
Avocado, Red Onions, Pistou, Lemon Vinaigrette

For parties of 6 or more, a 20% service charge will be included in the check, which is distributed entirely to the waitstaff performing the service. 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.