



MAINS

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

Caesar Salad \$19
romaine, croutons, black garlic caesar dressing

Grilled Peach Salad \$21
baby kale, english cucumber, watermelon radish, toasted pistachio, red onion, blackberry vinaigrette

Beet and Fig Salad \$21
arugula, red watercress, goat cheese croquette, red wine vinaigrette

Blue Crab BLT \$28
bacon jam, lettuce, tomato, tarragon mayo, sourdough

Artisan Lobster Roll \$34
Maine lobster salad, toasted brioche bun

Artisan Burger \$25
bacon, gruyere, lettuce, tomato, blueberry onion jam, brioche, fries

Beyond Burger \$25
mushrooms, brioche bun

Grilled Herb Chicken Sandwich \$25
sweet pepper slaw, pepper jack cheese, toasted brioche

Rigatoni Bolognese \$28
beef and pork ragu, parmesan cheese

Frenched Chicken Breast \$32
mashed potatoes, haricot verts, garlic confit, green peppercorn sauce supreme

Pan Seared Ora King Salmon \$42
warm asparagus, avocado, cherry tomatoes, sundried tomato, quinoa, frisee, sunflower romesco, tobiko bearnaise

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 and will be cooked to your specification. Please be informed that the consumption of raw or undercooked foods may pose certain health risks.*

STARTERS

Jumbo Buffalo Wings \$18
blue cheese, garden crudité

New England Clam Chowder \$16
jumbo sea clams, smoked bacon

Charcuterie and Cheese Board \$30
prosciutto di parma, bresaola, finocchiona, wensleydale, alehouse cheddar, great hill blue, fresh fruit, pickled vegetables, mostarda, fresh honeycomb, toasted nuts, crackers

Shrimp Cocktail \$26
cocktail sauce, lemon

Soup du Jour \$14
Chef's soup of the day

Truffle Fries \$10
garlic aioli

DESSERTS

Orange Chocolate Cake \$10
chocolate orange cake with dark chocolate mousse, dark fruit sauce, macerated blueberries and orange gel

Boston Cream Cheesecake \$9
vanilla cheese cake with pastry cream, chocolate sauce, whipped cream, chocolate covered vanilla cake croutons

Blueberry Lemon Tiramisu \$9
lemon soaked lady finger, marscapone mousse, lemon cream, macerated blueberries, white chocolate whipped ganache, almond biscotti