



STARTERS

Jumbo Buffalo Wings	\$20
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	
French Onion Soup	\$15
short rib, gruyere, baguette	
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	
Caramel Apple Tiramisu	\$9
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

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