

STARTERS

French Onion Soup trio of onions, veal broth, brandy, sherry, toasted baguette, Comté cheese	\$15
New England Clam Chowder pecan smoked bacon, soda bread	\$16
Chilled Lobster and Shrimp Platter lobster tail, three shrimp cocktail, drawn butter, lemon, cocktail sauce	\$38
Truffle Fries garlic aioli	\$10

Charcuterie and Cheese Board \$30 duck prosciutto, bresaola, spicy capicola, raclette, camembert, Comté, gooseberry chutney, mustard, candied nuts, cornichon, crostini

SIDES Roasted Wild Mushrooms \$12 garlic, truffle shavings Grilled Asparagus pecorino cheese, lemon zest \$10 Handcut Steak Fries \$10 truffle aioli, grated parmesan, herbs

Baby Kale Caesar oven dried tomato, black garlic dressing, shaved parmesan cheese, croutons	\$20
Beet Salad granola, roasted beets, red watercress, goat ch croquette, balsamic beet juice vinaigrette	<i>\$20</i> nees
add to any salad: grilled marinated chicken breast 10, grilled sirloin* 12, Atlantic salmon* 12, grilled shrimp 15	
Lobster Roll choice of: warm, tarragon butter chilled , housemade mayonnaise, celery, served with french fries	\$48
Artisan Burger pecan smoked bacon, Gruyere cheese, caramelized onion jam, lettuce, tomato, brioche bun, served with french fries	\$25
Beyond Burger mushrooms, brioche bun, served with french fries	\$25
Delicata Squash Panini delicata squash, gorgonzola butter, baby kale, cranberry chutney, ciabatta, served with french fries add chicken 10	\$25
Tortelloni Bolognese ricotta filled, pancetta, ground veal and beef, braised tomato, light cream, parmesan, basil	\$34
Roast Chicken air-chilled statler chicken breast, mashed potatoes, broccolini, pearl onions, sweetie peppers, roasted chicken jus	\$34

\$38

Before placing your order, please inform your server if a person in your party has a dietary restriction or allergy. 20% gratuity added for parties of (6) or more.

Ora King Salmon

crispy lardons, cherry tomatoes,

fingerling potatoes, leeks, almond puree