

LUNCH

– SOUPS & STARTERS –

NEW ENGLAND CLAM CHOWDER	7
CAPE COD CHERRYSTONE CLAMS SIMMERED WITH CREAM & MAINE POTATOES. WITH BUTTERED VERMONT COMMON CRACKERS	
SWEET PEA/SPINACH SOUP	7
SWEET PEAS, BABY SPINACH AND HERBS PUREED IN AN AROMATIC VEGETABLE BROTH. WITH CARROT CHANTILLY AND SUGAR SNAP STRINGS	
WATERCRESS SALAD	8
LOCAL CHÈVRE, ROASTED FENNEL, RED BEETS & CITRUS VINAIGRETTE	
TENDER GREEN SALAD	8
SHAVED ASPARAGUS, GRAPE TOMATOES, RADISHES & CHAMPAGNE VINAIGRETTE	
RHODE ISLAND CALAMARI	9
HERB GRILLED NATIVE SQUID WITH ROASTED VINE RIPE TOMATOES AND CAPERS OVER JOHNNYCAKE POLENTA MOONS	
♦NATIVE OYSTERS ON THE HALFSHELL (ASK YOUR SERVER FOR TODAY'S VARIETY)	2.5
BLOOD ORANGE MIGNONETTE	

– LUNCH SALADS –

♦PEPPERED SIRLOIN SALAD	15
CRISP POTATO, ROASTED PEPPERS, GRAPE TOMATOES & GRILLED ONIONS WITH A CREAMY HORSERADISH DRESSING	
♦LEAF CAESAR SALAD	12
HEARTS OF ROMAINE, FOCACCIA CROUTONS, PARMESAN, CAPERS & WHITE ANCHOVIES	
GRILLED CHICKEN SALAD	15
AVOCADO, APPLEWOOD-SMOKED BACON, GREAT HILL BLUE CHEESE, BABY GREENS & VINERIPPE TOMATO RELISH	
GRILLED SHRIMP & SPINACH SALAD	16
PAPAYA, CUCUMBER, RED PEPPER & CARROT TOSSED ORANGE SESAME VINAIGRETTE	
MEDITERRANEAN CHOP & CHIP SALAD	13
OLIVES, FETA, ROASTED PEPPERS, CAPERBERRIES, PICKLED CAULIFLOWER, TOMATOES, TOASTED PITA & ROMAINE TOSSED WITH PRESERVED LEMON HERB VINAIGRETTE	

♦Note: Items may be served raw or cooked to order to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

— SANDWICHES —

♦26 BURGER	13
AMERICAN WAGYU BEEF, CARAMELIZED ONION BACON JAM, VERMONT CHEDDAR ON A GRIDDLED BRIOCHE ROLL	
HOUSE-CURED CORNED BEEF REUBEN	12
KRAUT, FARMHOUSE SWISS & 'THE SAUCE' ON PRESSED ARTISAN RYE	
NATIVE LOBSTER CLUB	19
LEMON-HERB CRÈME FRAICHE, VNERIPE TOMATO, BOSTON LETTUCE, AVOCADO & APPLEWOOD-SMOKED BACON ON OUR BRIOCHE	
♦ATLANTIC SALMON BURGER	12
WASABI AIOLI, CUCUMBER-CARROT SAMBAL	
GRILLED CHICKEN FOCACCIA	12
ROASTED TOMATO RELISH, FRESH MOZZARELLA & ARUGULA	
PRESSED EGGPLANT & FETA	11
BASIL PESTO, VNERIPE TOMATO, ROASTED PEPPERS & OLIVES	

— ENTREES —

PAN ROASTED NORTH ATLANTIC HADDOCK	15
WITH HERBED CRUMBS, RED PEPPER COULIS, ROASTED POTATOES & ASPARAGUS	
GRILLED SCALLOPS	16
CILANTRO-LIME CRÈME FRAICHE, SWEET POTATO/HOMINY HASH, SAUTÉED GREENS	
LOBSTER OMELETTE	18
MAINE LOBSTER, BABY SPINACH, BRIE & HERBED RED POTATOES	
SUNDRIED TOMATO/PINENUT RAVIOLI	14
TOSSED WITH ASPARAGUS AND BABY SPINACH IN A ROASTED PEPPER MASCARPONE SAUCE	
♦ NATURAL SIRLOIN OF BEEF "GAUCHO"	18
LUNCH-CUT (8 OUNCE), CHIMICHURRI, FRIED POTATOES, DRESSED GREENS, AND A SUNNY-SIDE-UP EGG	
GRILLED BREAST OF CHICKEN	16
ROASTED TOMATO/OLIVE/CAPER SAUCE, LEMON HERB RISOTTO & GRILLED VEGETABLES	

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