

LUNCH

– SOUPS & STARTERS –

NEW ENGLAND CLAM CHOWDER	7
CAPE COD CHERRYSTONE CLAMS SIMMERED WITH CREAM & MAINE POTATOES. SERVED WITH BUTTERED VERMONT COMMON CRACKERS	
BISQUE OF RED KURI SQUASH	7
ROASTED RED KURI SQUASH PUREED WITH COCONUT MILK & GINGER. WITH PEPITAS, CILANTRO & YAM STIX	
COOL WEATHER GREENS	8
ENDIVE, RADICCHIO & FRISÉE WITH CARAMELIZED PEARS, DRIED CRANBERRIES, PECANS, GREAT HILL BLUE CHEESE & CIDER VINAIGRETTE	
TENDER GREEN SALAD	7
LITTLE TOMATOES, RADISH, GOLDEN BEETS, SOURDOUGH CROUTONS & ROASTED SHALLOT /ZINFANDEL VINAIGRETTE	
RHODE ISLAND CALAMARI	9
HERB GRILLED NATIVE SQUID WITH ROASTED VINE RIPE TOMATOES AND CAPERS OVER JOHNNYCAKE POLENTA MOONS	

– 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 & VINE RIPE 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, VINERIPE 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, VINERIPE TOMATO, ROASTED PEPPERS & OLIVES	

— ENTREES —

PAN ROASTED NORTH ATLANTIC HADDOCK	15
WITH HERBED CRUMBS, RED PEPPER COULIS, ROASTED POTATOES & GREEN BEANS	
GRILLED SCALLOPS	16
BASIL OIL, WHITE BEAN/SUN-DRIED TOMATO RAGOUT & WILTED SPINACH	
LOBSTER OMELETTE	18
MAINE LOBSTER, BABY SPINACH, BRIE & HERBED RED POTATOES	
SLOW BRAISED BONELESS SHORTRIBS OF BEEF	16
SERVED OVER POTATO GNOCCHI GENTLY TOSSED WITH SWISS CHARD, FOREST MUSHROOMS, GRAPE TOMATOES & SHAVED AGED JACK	
◆ NATURAL SIRLOIN OF BEEF	18
LUNCH-CUT (8 OUNCE), CHUNKY WORCESTERSHIRE, HAND-CUT STEAK FRIES & GRILLED VEGETABLES	
GRILLED BREAST OF CHICKEN	15
RED WINE SYRUP, ORCHARD CHUTNEY & BUTTERNUT RISOTTO	

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