

STARTERS

DISTINCTIVELY CRAFTED SOUP OF THE DAY \$10
SEASONALLY INSPIRED

NEW ENGLAND CLAM CHOWDER \$10
SMOKED BACON AND THYME



MESCLUN GREENS AND MARKET VEGETABLE SALAD \$12
HONEY BALSAMIC, DIJON MUSTARD,
BUTTERMILK RANCH OR GREAT HILL BLUE CHEESE DRESSINGS



*CAESAR SALAD \$12
ROMAINE HEARTS, CALAMATA OLIVES, PARMESAN,
SPANISH ANCHOVIES AND CROUTONS



KALE, ROASTED PEAR AND POMEGRANATE SALAD \$13
MASSACHUSETTS BLUE CHEESE, SPICED PECANS, HONEY BALSAMIC VINAIGRETTE

RHODE ISLAND STYLE POINT JUDITH CALAMARI \$15
CORN FLOUR FRIED, PEPPERONCINI AND GARLIC AIOLI

CHILLED COLOSSAL SHRIMPS \$16
CELERIAC AND GRAIN MUSTARD REMOULADE

NEW ENGLAND CLAM CHOWDER LUNCH \$23

MINI MAINE LOBSTER SALAD ROLL AND
HOUSE MADE DILL PICKLE
COMPLIMENTARY CHOWDER REFILLS

NEW ENGLAND 3-COURSE LUNCH \$38

NEW ENGLAND STYLE CLAM CHOWDER
SMOKY BACON AND THYME

MAINE LOBSTER SALAD ROLL
TOASTED BRIOCHE, HOUSE MADE DILL PICKLE
AND POTATO CHIPS

APPLE CRUMBLE "PIE"
CINNAMON WHIPPED CREAM





***These items are vegetarian or able to be prepared in vegetarian style**



*THESE ITEMS ARE PREPARED RAW, UNDERCOOKED OR COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEALS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. **BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.**

18% GRATUITY IS AUTOMATICALLY ADDED TO ALL PARTIES OF 6 OR MORE. THE GRATUITY IS DISTRIBUTED AMONG SERVICE EMPLOYEES. A 4% ADMINISTRATIVE FEE IS ADDED TO PARTIES OF 10 OR MORE. NO PART OF THE ADMINISTRATIVE FEE IS DISTRIBUTED AMONG SERVICE EMPLOYEES.

SALADS AND SANDWICHES

	*HEARTS OF ROMAINE CAESAR CALAMATA OLIVES, PARMESAN GRANA, CROUTONS AND SPANISH ANCHOVIES WITH GRILLED CHICKEN WITH GRILLED GULF SHRIMP	\$19 \$23 \$25
	*NEW ENGLAND COBB SALAD GRILLED CHICKEN, GREAT HILL BLUE, BACON, ORGANIC TOMATO, DRIED CRANBERRIES, EGG, FIELD GREENS AND CIDER VINAIGRETTE	\$25
	WARM SHRIMP AND AVOCADO SALAD OVEN DRIED CHERRY TOMATOES, BRIOCHE CROUTONS AND SHERRY VINAIGRETTE	\$26
	ROASTED CIDER BRINED TURKEY AND MAPLE BACON SANDWICH AGED CHEDDAR, GRIDDLED CRANBERRY, GINGER, CITRUS HEARTH BREAD, HOUSE MADE POTATO CHIPS AND PICKLE	\$19
	NEW ENGLAND LOBSTER ROLL BUTTER TOASTED BRIOCHE BUN SHERRY DRESSED GREENS, SEA SALT POTATO CHIPS AND DILL PICKLE	\$28
	*GRILLED BLACK ANGUS BEEF BURGER SIRLOIN, BRISKET AND SHORT RIB BLEND, BRIOCHE ROLL, CHOICE OF MASSACHUSETTS BLUE, NEW HAMPSHIRE SWISS, VERMONT CHEDDAR, GRILLED MUSHROOM OR BACON BUTTERMILK FRIED ONION RING, CAFÉ FRIES AND HOUSE DILL PICKLE	\$23

ENTREES

	MUSHROOM, SWISS CHARD AND RICOTTA CANNELLONI SMOKED SCAMORZA AND BROWN BUTTER WINTER SQUASH SUGO	\$24
	BACON, ONION AND TARENDAISE CHEESE FLATBREAD APPLE AND FRISEE SALAD	\$24
	CHICKEN AND GOLDEN OAK MUSHROOM "POT PIE" WINTER VEGETABLES AND FLAKEY PASTRY	\$25
	*NOVA SCOTIA SALMON WITH MAPLE MUSTARD CRUMBS SMOKED FINGERLING POTATOES, HEIRLOOM CARROTS AND ROASTED BRUSSELS SPROUTS	\$26
	*HERB ROASTED GULF OF MAINE MONKFISH NORTHEAST SWEET SHRIMP, CREAMER POTATOES AND LEEKS	\$26
	LANGHAM "FISH AND CHIPS" GLOUCESTER HADDOCK IN CAPE ANN BEER BATTER, "MUSHY" PEAS, MALT VINEGAR TARTAR	\$24



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DESSERTS

CHOCOLATE CROISSANT BREAD PUDDING PEPPERMINT ICE CREAM, COCOA SAUCE	\$9
TAHITIAN VANILLA CRÈME BRÛLÉE DRIED FRUIT COMPOTE, CRANBERRY NUT BISCOTTI	\$9
PEAR AND BLACKBERRY COBBLER CINNAMON WHIP CREAM AND PEAR CRISP	\$9
SPICED PUMPKIN FRITTERS CHOCOLATE SAUCE AND CANDIED PEPITAS	\$9
COOKIE SAMPLE RASPBERRY HAZELNUT LINZER, GINGERBREAD, PEPPERMINT ALMOND MACAROON, CINNAMON SUGAR PALMIERS	\$9
ICE CREAM AND SORBET COCOA NIB TUILE	\$9

FROM OUR BARISTA

ALL COFFEE BEVERAGES ARE MADE USING THE FINEST JIM'S ORGANIC COFFEE

JIM'S ORGANIC COFFEE \$6	FEDERAL RESERVE \$12
ESPRESSO \$7	BAILEY'S AND FRANGELICO, TOPPED WITH HIPPED CREAM
CAPPUCCINO \$7	WIRE TRANSFER \$12
CAFÉ LATTÉ \$7	BRANDY, TIA MARIA, GRAND MARNIER, WHIPPED CREAM
AMERICANO \$7	MONEY ORDER \$12
CAFÉ MACCHIATO \$7	BAILEY'S, KAHLUA, AMARETTO, TOPPED WITH WHIPPED CREAM

HARNEY & SONS TEA SELECTION

\$6

HERBAL TEA: ORGANIC PEPPERMINT, EGYPTIAN CHAMOMILE

GREEN TEA: JAPANESE SENCHA , TROPICAL GREEN, DRAGON PEARL JASMINE

BLACK TEA: ENGLISH BREAKFAST, EARL GREY, CEYLON & INDIA, BLACK CURRANT,

IRISH BREAKFAST, DECAF CEYLON

LOOSE LEAF TEA: ENGLISH BREAKFAST, EARL GREY, AND JAPANESE SENCHA

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