

CONTINENTAL BREAKFAST

\$12

CHOICE OF TWO ITEMS FROM THE SELECTION OF BAKED GOODS, BREAD
AND FRUIT BELOW

SELECTION OF CHILLED JUICE AND ILLY COFFEE
OR
HARNEY AND SONS TEA

BAKED GOODS

CINNAMON APPLE TURNOVER \$5

MAINE BLUEBERRY STREUSEL MUFFIN \$4

PUMPKIN CREAM CHEESE MUFFIN \$4

BANANA BRAN MUFFIN \$4

RAISIN CREAM SWIRL \$4

BUTTER CROISSANT \$4

PAIN AU CHOCOLAT \$4

CRANBERRY TWISTS \$4

ARTISAN HAM AND NEW HAMPSHIRE SWISS CHEESE CROISSANT \$5

BAGELS SELECTION

PLAIN, CINNAMON RAISIN, SESAME, WHOLE WHEAT AND EVERYTHING BAGELS \$4

FRUIT AND YOGURT

SEASONAL FRUIT \$2

MELON, PINEAPPLE AND BERRY COUPE \$5

GREEK YOGURT PARFAIT

HOUSE MADE GRANOLA AND SEASONAL BERRIES \$5

MIXED FRUIT SMOOTHIE

LOW-FAT YOGURT AND HONEY \$6

COFFEE AND TEA

ILLY COFFEE	\$4
ILLY ICED COFFEE	\$3.50
ESPRESSO	\$4.50
LATTE	\$5.00
ICED LATTE	\$4.50
CAPPUCCINO	\$4.50
FRENCH PRESSED COFFEE	\$6
THE LANGHAM TEA	\$6
PALM COURT TEA	\$6
SILK ROAD TEA	\$6
ENGLISH FLOWER TEA	\$6
HARNEY AND SONS TEA	\$6
HARNEY AND SONS ICED TEA	\$4.50

JUICES AND SOFT DRINKS

FRESH SQUEEZED ORANGE JUICE	\$4
RUBY GRAPEFRUIT JUICE	\$4
APPLE JUICE	\$4
WHITE GRAPE JUICE	\$4
TOMATO JUICE	\$4
PINEAPPLE JUICE	\$4
CRANBERRY JUICE	\$4
PAPAYA JUICE	\$4
MANGO JUICE	\$4
COKE	\$4
DIET COKE	\$4
SPRITE	\$4
GINGER ALE	\$4
SARATOGA STILL/SPARKLING	\$5/\$9

TRES TACOS \$15
CHOICE OF THREE
SERVED WITH QUESO FRESCO AND CHILI AIOLI

MAINE LOBSTER AND GUACAMOLE

CITRUS PORK CARNITAS, POMEGRANATE AND PEPITAS

GRILLED CHICKEN, CARAMELIZED ONION AND CUMIN

NEW ENGLAND CLAM CHOWDER \$10
SMOKED BACON AND THYME

GUACAMOLE \$10
WHITE CORN TORTILLA CHIPS

*HOUSE SMOKED MAPLE CURED SALMON \$16
BOSTON BROWN BREAD, CRÈME FRAÎCHE

*NEW ENGLAND FARMSTEAD CHEESES \$15
APPLE BUTTER, WALNUTS AND HONEY

CHILLED COLOSSAL SHRIMP \$18
MARIE ROSE, COCKTAIL AND RAVIGOTE

THE RESERVE CHOPPED SALAD \$16
NORTHEAST SHRIMP AND GEM LETTUCE
TOMATO, AVOCADO, EGG, CUCUMBER AND SCALLION

*GRILLED CHICKEN CAESAR SALAD \$16
ROMAINE HEARTS, PARMESAN GRANA, CROUTONS AND WHITE ANCHOVY

TRUFFLE MACARONI AND CHEESE \$17
PARMESAN CRUMBS, HEIRLOOM TOMATO AND AUTUMN GREENS

PULLED PORK SANDWICH AND BOSTON BAKED BEANS \$18
MAPLE MUSTARD, SWEET AND SOUR SLAW, TOASTED BRIOCHE

TURKEY, WHITE BEAN AND BUTTERNUT CHILI \$16
QUESO FRESCO, SOUR CREAM, SCALLION

*PRIME RIB OF BEEF AND VERMONT CHEDDAR SANDWICH \$18
HORSERADISH CREAM, LETTUCE, TOMATO AND SOFT DELI ROLL
HOUSE MADE CHIPS AND DILL PICKLE

MAINE LOBSTER ROLL \$28
BUTTER GRIDDLED BRIOCHE
HOUSE MADE CHIPS AND DILL PICKLE

DESSERTS
\$9

CRANBERRY ALMOND UPSIDE-DOWN CAKE
POMEGRANATE SYRUP AND VERMONT CRÈME FRAÎCHE

DARK CHOCOLATE CARAMEL TART
GLOUCESTER SEA SALT

VANILLA CRÈME BRÛLÉE
KUMQUAT COMPOTE AND CRANBERRY PISTACHIO BISCOTTI

COOKIE SAMPLER
RASPBERRY HAZELNUT LINZER, LEMON GINGER,
ALMOND MACARON, PUMPKIN SPICE

CHEF'S DAILY SELECTION OF ICE CREAM AND SORBET

NEW ENGLAND SHORE DINNER
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
\$40

APPETIZERS

NEW ENGLAND CLAM CHOWDER WITH SMOKY BACON AND THYME \$11

CHILLED SHRIMP COCKTAIL, SPICY TOMATO CHILI SAUCE,
HORSERADISH AND LEMON \$24

RHODE ISLAND STYLE POINT JUDITH CALAMARI, CORN FLOUR FRIED,
PEPPERONCINI AND GARLIC AIOLI \$17

PORK AND GINGER SHAOMAI DUMPLINGS \$18

SALADS

SIMPLY MIXED MESCLUN GREENS AND ORGANIC TOMATO SALAD
AGED BALSAMIC, DIJON MUSTARD, BUTTERMILK HERB RANCH OR GREAT HILL BLUE CHEESE DRESSING \$13
HOUSE MADE MOZZARELLA AND VINE RIPE TOMATO SALAD
SEA SALT, CRACKED PEPPER AND TAGGIASCA OLIVE OIL \$15

HEARTS OF ROMAINE CAESAR SALAD WITH COUNTRY BREAD CROUTONS,
SPANISH ANCHOVY, PARMESAN GRANA AND CALAMATA OLIVES \$18
ADD LEMON THYME GRILLED CHICKEN BREAST \$21
ADD CHILLED SWEET GULF SHRIMP \$24

NEW ENGLAND "COBB" SALAD
MIXED FIELD GREENS, THYME GRILLED CHICKEN, CRUMBLLED MAPLE BACON, GREAT HILL BLUE CHEESE, ORGANIC TOMATO, DRIED
CRANBERRIES AND FARM EGG \$24

SANDWICHES

ROASTED TURKEY AND VERMONT CHEDDAR
AVOCADO, BACON, BOSTON LETTUCE AND VINE RIPE TOMATO, SOFT DELI ROLL
HOUSE MADE DILL PICKLE AND POTATO CHIPS \$19

* GRILLED BLACK ANGUS BURGER AND FRENCH FRIES
CHOICE OF MASSACHUSETTS BLUE, VERMONT CHEDDAR, NEW HAMPSHIRE SWISS,
HICKORY BACON OR GRILLED MUSHROOMS \$22

NEW ENGLAND LOBSTER SALAD ROLL
TOASTED BRIOCHE, HOUSE MADE DILL PICKLE AND POTATO CHIPS \$28

* STEAK, MUSHROOM AND CHEESE
GRILLED TENDERLOIN, EXOTIC MUSHROOMS, ONION STRINGS AND VERMONT CHEDDAR,
CIABATTA ROLL AND FRENCH FRIES \$28

ENTREES

CAPELLINI PUTANESCA \$22
HEIRLOOM TOMATOES, OLIVES, CAPERS AND BASIL
ADD GRILLED CHICKEN \$26
ADD GRILLED SHRIMP \$28

"FISH AND CHIPS" \$24
BOSTON ALE BATTERED GLOUCESTER HADDOCK
MUSHY PEAS, CRISP FRIES AND MALT VINEGAR TARTAR SAUCE

NEW ENGLAND LOBSTER "MAC AND CHEESE" \$28
VERMONT WHITE CHEDDAR AND BUTTERY CRACKER CRUST

* CHARGRILLED FILET MIGNON OF BEEF \$42
SMOKED FINGERLING POTATOES, CREAMED SPINACH AND ROASTED MUSHROOMS
PINOT NOIR SAUCE

DESSERTS

VANILLA BEAN CRÈME BRULEE \$10
BERRIES, GRAND MARNIER AND PISTACHIO BISCOTTI

BOSTON CREAM PIE \$10
VANILLA SPONGE CAKE, RUM CUSTARD CREAM AND DARK CHOCOLATE GANACHE

APPLE STREUSEL TART \$10
CARAMEL AND CINNAMON CHANTILLY CREAM

NEW YORK STYLE CHEESECAKE \$10
STRAWBERRIES, WHIPPED CRÈME FRAÎCHE AND GRAHAM CRACKER CRUST

SUGAR DUSTED MIXED SEASONAL BERRIES \$12

HOUSE MADE ICE CREAM OR SORBET \$10