

Lunch menu – a la carte

Smoked Bluefish Pate With Hand Sliced Androskoggin Russet Potato Chips Alder Smoked Garlic Salt, Green Onion	17
Nantucket Oysters on the Half Shell - Meyer Lemon-Horseradish-Rice Wine Mignonette, Chives	3.50ea.
Little Gem Romaine Caesar - Boquerones, Piquillo Peppers, Parmigiano Reggiano, Sautéed Herb Focaccia Croutons	15
Tossed Cobb Salad - Roasted Vermont Farm Chicken, Chopped Lettuce, Tomatoes, Hass Avocado, Roquefort, Organic Egg, Bacon Lardons, Brown Derby Dressing	27
Cod Brandade Beignets with Shishito Aioli	24
Prosciutto di Parma, Heirloom Tomato, Mozzarella di Bufala Campana, Arugula and Candied Pecan Pesto, EVOO and Balsamic Glaze	27
Memphis Style BBQ Pulled Pork on a Griddled Whole Grain Biscuit, Pineapple Kumquat Confiture, Pickled Red Onion and Cauliflower	19
Ahi Tuna Tartare - Hass Avocado with Lime, Cucumber salad with Japanese Seasonings, Gochujang Chili Paste Aioli, Scallion Pancake	26
Confit de Canard - Tarbais Cassoulet Beans, Baby Carrot & English Peas a la Moutarde, Sweet Fries	34
Today's Fresh Catch with Pommes Puree, Lemon & Green Tabasco Butter Sauce Baby Carrots, Zucchini & Julienne of Fennel	32
Maine Lobster BLT - Open Faced with Smoked Vermont Bacon, Vine Ripened Tomato, Lemon Aioli, Sweet Potato Fries	38
Brie Mon Père & Mushroom Omelette - Truffled Petite Greens Salad, Sweet Potato 'Tots'	28
Sirloin, Brisket & Short Rib Burger on Brioche Roll - Brandy Glazed Onions, Tomato, Comte Cheese, Tarragon Aioli and House-Made Fries	25
Bolognese of New Zealand Lamb & Lamb Sausage - Slowly Simmered with San Marzano Tomatoes and Fines Herbs. Tossed with Today's Fresh Pasta, Asiago Cheese	31
Bo' Ne'. Marinated Black Angus Beef Tips Vietnamese Style with Soy, Lime, Garlic and Spices. Broccoli. Topped with a Sunny Organic Egg	29



20% gratuity added to parties of six or greater
