



Lunch Menu

From Farms & Fields

House Salad 9

Field Greens, Candied Pecans, Pomegranate, Warm Polenta Croutons, Winter Citrus, Sherry Vinaigrette

Chicken Caesar 12

Grilled Free-Range Chicken Breast, Romaine, Bibb, Crispy Anchovies

Celery Root Apple Bacon Soup 7

Grilled Pita Trio 9

Baba Ghanoush, Olive Tapenade, Hummus

Eggplant Cakes 8

Roasted Tomato, Parmesan Cheese, Mint

Sandwiches & Burgers

Black Angus Sirloin Burger 15

Choice Of Cheddar, Swiss, Monterey Jack, Fries

Chicken Portobello 15

Ciabatta, Jack Cheese, Truffle Aioli, Roasted Tomato, Spinach, Fries

Lobster Roll 25

Lobster Salad, Farro Salad

Mahi Mahi Tacos 18

Shredded Romaine, Soft Corn Tortilla, Pico de Gallo, Onion, Lime, Cilantro Cream

Cheese Steak Sandwich 25

Grilled NY Strip Steak, Caramelized Onions, Roasted Tomatoes, Garlic Confit, Blue Cheese, Gruyere

From The Sea

Selection of Chilled Raw Oysters - Market

Champagne Mignonette, Cocktail Sauce, Lemon

Chilled Little Neck Clams 10

Champagne Mignonette, Cocktail Sauce, Lemon

Colossal Shrimp Cocktail 17

Pickled Radish Salad, Cocktail Sauce, Lemon

Lobster Arancini 14

Fennel Aioli

Crab Cakes 14

Apple-Fennel Slaw, Lemon Coriander Sauce

Baked Clams 10

Cherrystone Clam, Lemon

Entrees

Seafood Cobb Salad 21

Rock Shrimp, Lump Crab Meat, Bacon, Avocado, Egg, Olives, Lemon Dressing

Bone-In New York Strip 37

Char-Broiled, Truffle Potato, Port Wine Sauce

Fish & Chips 17

Beer Battered Cod Fillet, Fries, Cole Slaw, Tartar Sauce

Salmon 26

Cauliflower, Spinach, Local Radicchio, Olives, Balsamic

Steamed Market Fish 22

Chefs Daily Inspiration, Local Vegetables

Executive Chef Jonathan Levine