

DINNER MENU - \$40

STARTER

NEW ENGLAND CLAM CHOWDER

CAESAR SALAD

Parmesan croutons

SCARLET SALAD

Dried cranberries, crispy shallots

ENTRÉE

CHICKEN POT PIE

Red bliss potatoes, peas and carrots under a flaky crust

12OZ. SIRLOIN STEAK TIPS

*Grilled medium, cognac peppercorn cream,
seasonal vegetable and starch*

POTATO CRUSTED HADDOCK

Sweet corn and bacon chowder

DESSERT

WARM FLOURLESS CHOCOLATE CAKE

Vanilla ice cream

CARROT CAKE

Cream cheese frosting

SERVED WITH COFFEE + TEA

Menus are seasonal and subject to change.

Prices do not include tax or gratuity.



DINNER MENU - \$47

STARTER

CORN CHOWDER

CAESAR SALAD

Parmesan croutons

SPINACH + RICOTTA RAVIOLI

Swiss chard, golden raisins, toasted hazelnuts

ENTRÉE

6OZ. FILET MIGNON

Grilled medium, bordelaise, seasonal vegetable and starch

CAST IRON CHICKEN

Smashed garlic jus, seasonal vegetable and starch

PAN ROASTED SALMON

Miso vinaigrette, seasonal vegetable and starch

VEGETABLE RISOTTO

Sweet butter, parmesan

DESSERT

WARM FLOURLESS CHOCOLATE CAKE

Vanilla ice cream

CARROT CAKE

Cream cheese frosting

WHITE CHOCOLATE PINEAPPLE SWIRL CHEESECAKE

Coconut, salted caramel, macadamia nut crunch

SERVED WITH COFFEE + TEA

Menus are seasonal and subject to change.

Prices do not include tax or gratuity.



DINNER MENU - \$55

STARTER

LOBSTER RISOTTO

TUNA TARTARE

POTATO GNOCCHI

Radicchio, escarole, roasted garlic

SALAD

SOUP OF THE DAY

CAESAR SALAD

Parmesan croutons

ROASTED BEETS + ARUGULA SALAD

Balsamic, bacon, blue cheese, walnuts

ENTRÉE

CAST IRON CHICKEN

Smashed garlic jus, seasonal vegetable and starch

12OZ. NEW YORK SIRLOIN

Grilled medium, seasonal vegetable and starch

SEARED SEA SCALLOPS

Green goddess aioli, chives, seasonal vegetable and starch

VEGETABLE RISOTTO

Sweet butter, parmesan

DESSERT

WARM FLOURLESS CHOCOLATE CAKE

Vanilla ice cream

CARROT CAKE

Cream cheese frosting

WHITE CHOCOLATE PINEAPPLE SWIRL CHEESECAKE

Coconut, salted caramel, macadamia nut crunch

SERVED WITH COFFEE + TEA

Menus are seasonal and subject to change.

Prices do not include tax or gratuity.



DINNER MENU - \$65

STARTER

OYSTERS ON THE HALF SHELL

Cucumber, wasabi

ICED SHRIMP COCKTAIL

Cocktail sauce, lemon

SALAD

ROASTED BEETS + ARUGULA SALAD

Balsamic, bacon, blue cheese, walnuts

BABY ICEBERG LETTUCE

Tomato, smoked bacon, blue cheese, pepitas

CAESAR SALAD

Parmesan croutons

ENTRÉE

SURF + TURF

6oz. filet mignon grilled medium, lump crab cake, béarnaise, seasonal vegetable and starch

STEAK AU POIVRE | 10OZ. FILET

Grilled medium, seasonal vegetable and starch

GRILLED PORK RIB CHOP

Applesauce, seasonal vegetable and starch

NEW ENGLAND SEAFOOD BAKE

Shrimp, haddock, scallops, bread crumbs, lemon vinaigrette, seasonal vegetable and starch

DESSERT

WARM FLOURLESS CHOCOLATE CAKE

Vanilla ice cream

CARROT CAKE

Cream cheese frosting

WHITE CHOCOLATE PINEAPPLE SWIRL CHEESECAKE

Coconut, salted caramel, macadamia nut crunch

SERVED WITH COFFEE + TEA

Menus are seasonal and subject to change.

Prices do not include tax or gratuity.



LUNCH MENU - \$30

STARTER

SCARLET SALAD

Dried cranberries, crispy shallots

NEW ENGLAND CLAM CHOWDER

ENTRÉE

STEAK + CHEESE SANDWICH

Peppers, onions, tavern chips

CHICKEN AVOCADO SANDWICH

Vermont cheddar, sun-dried tomato aioli, tavern chips

CRISPY FISH SANDWICH

Kimchi slaw, sesame vinaigrette, tavern chips

DESSERT

WARM FLOURLESS CHOCOLATE CAKE

Vanilla ice cream

NONA'S LOCAL SORBET

Flavors subject to change

SERVED WITH COFFEE + TEA

Menus are seasonal and subject to change.

Prices do not include tax or gratuity.



LUNCH MENU - \$40

STARTER

SOUP OF THE DAY

ROASTED BEET + ARUGULA SALAD

Balsamic, bacon, blue cheese, walnuts

SPINACH + RICOTTA RAVIOLI

Swiss chard, golden raisins, toasted hazelnuts

ENTRÉE

8OZ. SIRLOIN STEAK TIPS

*Grilled medium, cognac peppercorn cream,
seasonal vegetable and starch*

GRILLED CHICKEN FETTUCCINE

Roma tomatoes, baby spinach, parmesan

BAKED HADDOCK

*Herb crumbs, green goddess aioli,
seasonal vegetable and starch*

VEGETABLE RISOTTO

Sweet butter, parmesan

DESSERT

WARM FLOURLESS CHOCOLATE CAKE

Vanilla ice cream

WHITE CHOCOLATE PINEAPPLE SWIRL CHEESECAKE

Coconut, salted caramel, macadamia nut crunch

SERVED WITH COFFEE + TEA

Menus are seasonal and subject to change.

Prices do not include tax or gratuity.



PASSED HORS D'OEUVRES

CAPRESE SKEWERS | \$36

Tomato, mozzarella, salami

SHRIMP + CHORIZO SKEWERS | \$42

Roasted pepper vinaigrette

HONEY CHIPOTLE CHICKEN | \$36

SCALLOPS + BACON | \$42

LOBSTER SALAD CROSTINI | \$42

SEARED SPICY TUNA | \$42

Cucumber, wasabi

TERIYAKI STEAK SKEWERS | \$42

BUTTERNUT SQUASH BRUSCHETTA | \$30

Fresh mozzarella, fig jam

MINI GRILLED CHEESE | \$36

Tomato soup

SPANAKOPITA TARTS | \$32

Spinach, goat cheese, phyllo

Priced per dozen

One dozen minimum order

Menus are seasonal and subject to change

Prices do not include tax or gratuity



STATIONARY HORS D'OEUVRES

ARTISANAL CHEESES | \$5/PERSON

Fresh berries, assorted crackers

BAKED BRIE EN CROUTE | \$45

Rustic peasant bread

Choice of fig jam –or– cranberry chutney

WARM CRAB + VERMONT CHEDDAR DIP | \$8/PERSON

Lavash crackers

NEW ENGLAND RAW BAR | \$22/PERSON

*Shrimp, little necks, oysters, lobster tail,
crab salad, cocktail sauce, lemon, horseradish*

CHARCUTERIE BOARD | \$12/PERSON

*Cured meats, cheeses, parmesan crisps,
pickled vegetables, whole grain mustard*

ICED SHRIMP COCKTAIL | \$3.75/PIECE

Cocktail sauce

SLICED FRUIT PLATTER | \$4/PERSON

VEGETABLE CRUDITÉ | \$4/PERSON

Seasonal dip

Menus are seasonal and subject to change

Prices do not include tax or gratuity



PIZZAS

MARGHERITA | \$12

San Marzano tomato, basil, fresh mozzarella

LOBSTER BAKE | \$18

Sweet corn, chorizo, new potatoes

FIG + PANCETTA | \$14

Caramelized onion, goat cheese, arugula, port wine figs

ROASTED WILD MUSHROOM | \$14

Porcini, parmesan, fresh thyme

BUTTERNUT SQUASH | \$14

Fresh ricotta, chorizo, leeks, fried sage

Menus are seasonal and subject to change

Prices do not include tax or gratuity



BRUNCH MENU \$30

STARTER

HOUSE MADE GRANOLA

Vanilla yogurt, fresh berries

SEASONAL FRUIT

ENTRÉE

SMOKED HAM + SHARP CHEDDAR STRATA

Mixed greens

BUTTERMILK FRENCH TOAST

Roasted apples, Vermont maple syrup

CHICKEN + APPLE SALAD

Celery, walnuts, grainy mustard vinaigrette,

Robinson Farm cheese

QUICHE LORRAINE

Homefries

SMOKED SALMON CAESAR SALAD

Parmesan croutons

DESSERT

WARM FLOURLESS CHOCOLATE CAKE

Vanilla ice cream

NONA'S LOCAL SORBET

Flavors subject to change

SERVED WITH COFFEE + TEA

Please select three of the five entrees to serve.

Menus are seasonal and subject to change.

Prices do not include tax or gratuity.

