

APPETIZERS

NEW ENGLAND CLAM CHOWDER 8.

Sweet and tender littleneck clams, applewood smoked bacon, baby red potatoes & sweet onion

TOMATO BISQUE 8. GF

Roasted plum tomatoes, fresh basil, roasted garlic, finished with goat cheese

MEZE PLATE 12. VF

Mediterranean hummus dip, mild roasted Spanish piquillo peppers, lemon thyme & garlic infused Greek olives, minted feta cubes, stuffed grape leaves

PAN SEARED NEW ENGLAND CRAB CAKE 12.

Jumbo lump crab meat with cornichon tartar & old bay infused olive oil

DIPPABLE GRILLED 3-CHEESE WITH PANCETTA 11.

Hearty whole grain bread, fontina, Berkshire blue, and sharp cheddar cheeses, crispy pancetta, served with a side of tomato bisque

SIMPLE SALADS

Add chicken 5. Add shrimp 6. Add crab 7.

CAPRESE 11. GF

Ripe plum tomatoes, fresh mozzarella, aged balsamic, basil infused olive oil, fresh basil ribbons, & fleur de sel

FUYU PERSIMMON SALAD 12. GF, VF

baby wild arugula, frisée, artisan goat's cheese, toasted pistachios, dried cranberries, and a cranberry cider vinaigrette

FIELD GREEN SALAD 10. GF, VF

True Leaf Farm mixed greens salad with shaved cucumber, carrot julienne, toasted pumpkin seeds and champagne vinaigrette

CAESAR SALAD 10.

Crisp romaine hearts, caramelized parmesan shavings, garlic rubbed crostini



SIGNATURE SANDWICHES

Served with your choice of herb seasoned fries, onion rings, or side salad

PULLED PORK SLIDERS 15

Slow braised pork shoulder, chipotle bbq, pickled red cabbage, soft toasted brioche buns

CLUB 425 16.

Grill-toasted whole grain wheat bread, shaved smoked turkey breast, applewood bacon, whole grain mustard aioli & beefsteak tomato

THE SAUCE BURGER 16.

8 oz Angus burger, fontina cheese, garlic aioli, crisp butter bibb lettuce, and beefsteak tomato, on toasted brioche bun

NEW ENGLAND LOBSTER ROLL 23.

Roasted garlic and cipollini basil mayonnaise, served on a grilled brioche roll

SIDES

Sea salted French Fries	7
Sea Salted Onion Rings	8
Field Green Salad	6 GF, VF
Fresh seasonal fruit	6 GF, VF

MAIN FARE

EAST COAST SEAFOOD CIOPPINO 24. GF

Tomato fennel broth, cannellini beans, smokey chorizo, Maine lobster chunks, jumbo lump crab, mussels, rock shrimp, tender calamari

SKIRT STEAK SALAD 18. GF

Herb marinated grilled skirt steak, beefsteak tomato salad, red onion, baby greens, crumbled great hill blue, & chimichurri sauce

ATLANTIC SALMON BRANDADE CROQUETTES 18.

Crisp fried with roasted salmon, fingerling potatoes, piquillo pepper coulis, and lightly dressed baby greens

SWEET ENDINGS

BLACK FOREST CHEESECAKE 9.

Kirsch infused cherries, dark chocolate shavings, whipped cream and served with a caramel mirror

DARK CHOCOLATE GUINNESS CAKE 9.

Layered chocolate ganache served with caramel, whipped cream and fresh strawberry

WARMED BERRY CRUMBLE 9.

Local seasonal berries, buttery streusel, and whipped cream

CLASSIC TOASTED LEMON MERINGUE 9.

Fresh Meyer lemon curd, toasted whipped meringue and strawberry sauce

GF=gluten friendly

VF=veggie friendly

Automatic 18% gratuity on parties of 6 or more

**Consuming raw or undercooked meat, fish, seafood and/or eggs can increase your risk of food borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy