

LEAVENED OR NOT 4EA

grilled garlic butter lavosh
toasted sourdough crostini

LOCAL DAIRY FARM SELECTION 10ea

Moses Sleeper | Jasper Hills VT
Great Hill's Blue | Great Hill Dairy MA
Cave Aged Cheddar | Grafton Village VT

CURED AND CULTURED BOARD 40

chef's selection of domestic and imported cheese and charcuterie

ACCOUTREMENTS

seasonal fruit mostarda, spiced candied nuts, grapes, grain mustard, house made bread and butter pickle

EXECUTIVE LUNCH 28

CHOICE OF SOUP OR SALAD WITH HALF SANDWICH SERVED WITH CHIPS AND HOUSE B&B PICKLES

SOUP OR SALAD

ROASTED TOMATO BISQUE | maplebrook ricotta, basil oil, crouton
NEW ENGLAND CLAM CHOWDER | pecan smoked bacon, oyster crackers, tabasco
CARROT COCONUT BISQUE | sumac roasted thumbelina, sesame, sweet spanish paprika oil
FALL MESCLUN GREEN C'ZAR | croutons, parmesan, white anchovy
BABY SPINACH AND FRISÉE SALAD | toasted pecan, great hill blue, radish, blood orange vinaigrette

ENTRÉE

BOSTON LOBSTER ROLL | fresh lobster salad, toasted brioche, hand cut fries
HOT LOBSTER ROLL | hot buttered maine lobster, brioche
ROASTED TURKEY CLUB | pecan smoked bacon, heirloom tomato, aioli, sourdough
SOURDOUGH GRILLED CHEESE | heirloom tomato, bacon, gruyere, brie

SOUPS & SALADS

- NEW ENGLAND CLAM CHOWDER 14 | pecan smoked bacon, oyster crackers, tabasco
- CARROT COCONUT BISQUE 12 | sumac roasted thumbelina, sesame, sweet spanish paprika oil
- ROASTED TOMATO BISQUE 12 | maplebrook ricotta, basil oil, crouton
- FALL MESCLUN GREEN C'ZAR 17 | croutons, parmesan, white anchovy
- BABY SPINACH AND FRISÉE SALAD 17 | toasted pecan, great hill blue, radish, blood orange vinaigrette
- MAINE LOBSTER COBB 35 | toybox tomato, cucumber, feta, egg, smoked bacon, hass avocado, yogurt mignonette
- SALAD ENHANCEMENTS* 12 | salmon, shrimp, steak 10 | chicken, full hass avocado

ENTREES

- ARTISAN SIGNATURE BURGER* 25 | 8oz prime beef, bacon-onion jam, fourme d' ambert
- ROASTED TURKEY CLUB 22 | pecan smoked bacon, heirloom tomato, aioli, sourdough
- ARTISAN BEYOND BURGER* 25 | plant based burger, foraged mushroom, horseradish BBQ, bread & butter pickle
- BOSTON LOBSTER ROLL 29 | fresh lobster salad, toasted brioche
- FRIED CHICKEN SANDWICH 25 | house made bread & butter pickle, cajun fries, malt vinegar aioli
- TAGLIATELLE PASTA 24 | butternut caponata, tuscan kale, hazelnut, crème fraiche
- FOLEY FAMILY FARMS SALMON* 31 | pole beans, snap peas, radishes, yuzu crème
- GRILLED HANGER STEAK* 32 | crispy yams, frisée and wild roquette salad, herb butter

FLATBREADS

- MARGHERITA 20 | heirloom tomato, maplebrook farms ricotta, basil, port wine syrup
- TRUFFLED MUSHROOM 20 | gruyère, fresh thyme, foraged mushrooms
- WINE BRAISED SHORT RIB 23 | boursin crème fraiche, bacon onion jam, frisée

SIDE ACTS 10EA

- CREAMED GREENS | smoked sweet breads, parmesan
- TRUFFLED POMME FRITES | parmesan, truffle aioli
- MAC & CHEESE | smoked cheese sauce, herb gremolata | add lobster 9



We support local farmers and highlight many of their offerings on our menu.

Some of our partners include, Back Yard Farms, Russell Orchard, Maplebrook Farms, Foley Fish and The Chef's Garden

20% gratuity added for parties of (6) or more

*Before placing your order, please inform your server if a person in your party has a dietary restriction or allergy. *These items contain raw or undercooked and will be cooked to your

These items are gluten free.