



LUNCH

LOBSTER BISQUE, coriander oil \$8

ROMAINE HEART SALAD, shaved parmesan, rye croutons \$8
Add grilled chicken breast \$7 Add grilled salmon \$9

WILD ARUGULA, grilled peaches, red onion slices, goat cheese, preserved lemon-poppy vinaigrette, rye croutons \$10

MACARONI & CHEESE, five cheese, pulled prosciutto, parmesan crust \$14

CRISPY CALAMARI, garlic -ginger dipping sauce \$13

SANDWICHES

Served with house-made kenebec old bay potato chips

GRILLED TURKEY CUTLET on toasted baguette, smoked paprika aioli, roasted red peppers, bacon, lettuce, fontina cheese \$14

CUBANO SANDWICH, chipotle roast pork, ham, swiss cheese, pickled jicama slices, Dijon aioli, grilled on ciabatta \$14

EGG SALAD & OLIVE TAPENADE melted cabot cheddar, toasted rye bread, tomato and lettuce \$13

SMOKED CHICKEN SALAD almonds, grapes, garlic aioli, romaine leaf, sliced red onions, whole grain bread \$14

WOOD FIRED PIZZA

FOUR CHEESE, tomatoes, basil \$13

PROSCIUTTO & FIG, balsamic, mascarpone cheese, truffle oil \$17

SMOKED SALMON, dill crème fraiche \$20

PEPPERONI, marinara sauce, mozzarella \$15

MUSHROOM, garlic confit, fontina, chives \$16

LUNCH SPECIALTIES

SMOKED LOBSTER CLUB, bacon, arugula, toasted whole grain bread, sweet potato fries, green salad \$26

8 OZ. CHEESEBURGER, cabot cheddar cheese, old bay potato chips \$14
(Grilled chicken breast available)

TURKEY BURGER MELT Lean ground turkey spiced with sage, rosemary, garlic and smoked paprika topped with melted low-fat mozzarella cheese, lettuce, tomato, house-made potato chips \$14

HOUSE SMOKED BABY BACK RIBS, sweet potato salad ancho-sherry vinaigrette, house made BBQ sauce, seasonal vegetables \$17

TUNA TWO WAYS, tartare, ginger~ soy dressing, shiso pickles; steak, citrus~ soy marinade, mushrooms, edamame \$19

EXECUTIVE SOUS CHEF MICHAEL REINING

*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.