

GARDEN CAFE

JUICES & SMOOTHIES

Juice

Orange | Grapefruit | Carrot | Tomato | V8 | Cranberry 7

Vitamin Boost

Carrot | Orange | Strawberry | Pineapple 11

Red Delicious

Red Beets | Carrot | Green Apple | Orange | Ginger 11

Purify

Cucumber | Spinach | Parsley | Fennel | Apple | Honey | Lime 11

Mixed Berry Smoothie

Raspberry | Strawberry | Blueberry | Vanilla Greek Yogurt | Agave 10

Blueberry Smoothie

Blueberry | Ginger | Mint | Thai Basil 10

COCKTAILS

Lavender

Keel Vodka | Lavender | Blueberry | Lemonade

Bean

Licor 43 | Espresso

Tomato

Lustau Amontillado Sherry | Garden Tomato Blend | Beets | Sriracha

Grapefruit

Aperol | Prosecco | Grapefruit | Club Soda

Sage

Botanist Gin | Sage | Blood Orange | Strawberry-infused Aperol | Lemon | Sparkling Rosé

Cilantro

Pisco Portón | Lemon | Cilantro | Ginger Beer | Demerara Sugar

14

LIGHTER FARE

Daily Pastry Basket

assorted breakfast pastries, jams, whipped butter

13

Steel Cut Oatmeal

dry fruit mostarda, brown sugar syrup, steamed in milk

17

Seasonal Fruit Plate

the best of what the market has to offer accompanied by sweetened cream

17

House made Granola, Berry & Greek Yogurt Bowl

layers of fresh market berries, vanilla or plain Greek yogurt, house made granola, agave, mint

15

Continental Breakfast

your choice of: steel cut oatmeal, pastry basket or House made granola, berry & Greek yogurt bowl served with sliced fruits, juice, coffee or tea

22

Santa Barbara Smokehouse Salmon Platter

traditional garnishes, choice of bagel, scallion cream cheese

21

Smoked Whitefish Bialy

Acme Smokehouse whitefish salad, onion bialy, cucumber, tomatoes, watercress

19

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

EGGS

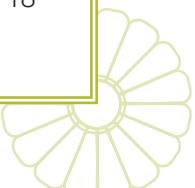
all egg dishes are made with Maine Family Farms cage free eggs

Garden Breakfast* two eggs, choice of breakfast meat, garden potatoes, toast, assorted pastry basket, juice & coffee or tea (<i>specialty coffees and/or juices available for an additional cost</i>)	27
Pancake & Eggs* two eggs your way with one pancake and choice of breakfast meat with garden potatoes	21
Eggs Benedict* shaved Black Forest ham, poached eggs, toasted stone and skillet English muffin, hollandaise	22
Spanish Frittata chorizo, Cipollini onions, Vermont cheddar, guacamole, lime crema, salsa ranchero, crispy corn tortilla	23
Crab & Avocado Toast crab salad, avocado, hard-boiled egg, cherry tomatoes, toasted sourdough	24
Black Forest Ham & Cheese Omelet Black Forest honey ham, aged Vermont white cheddar, toast, garden potatoes	21
Garden Egg White Omelet market vegetables, herbed goat cheese, toast, garden potatoes	20
Filet & Eggs* petite filet mignon, creamed spinach, two eggs your way, garden potatoes, hollandaise	29
Taylor Ham Breakfast Sandwich fried eggs, shaved Taylor ham, pepper jack cheese, black bean mayonnaise, shredded lettuce, torta roll	21
"Yankee" Pot Roast Hash & Eggs* braised short ribs, baby potatoes, caramelized onions, piperade, poached eggs, horseradish hollandaise	25



CAKES & BUNS

Buttermilk Pancakes whipped butter, Vermont maple syrup	18
Boston Cream & Blueberry Waffle custard, chocolate ganache, blueberry compote, Vermont maple syrup	18



SIDES

Honey Glazed Ham Steak	8
Applewood Smoked Bacon	8
Grilled Chicken Apple Sausage	8
Santa Barbara Smokehouse Salmon	8
Garden Potatoes	6
Avocado	6
Half Grapefruit	6

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

LUNCH

COCKTAILS

Rose

Gösset Champagne | White Port | Hibiscus Liqueur

Orchid

Bulleit Rye Whiskey | Ginger Cordial | Lime | Peychaud's Bitters | Egg White

Violet

Botanist Gin | Crème Yvette | Maraschino Liqueur | Lemon

Daisy

Double Cross Vodka | Q Club Soda | Lemongrass Cordial
18

Dandelion

Ketel One Citroen | Short Path Triple Sec | Limoncello
Dandelion Bitters

Marigold

House Infused Marigold Triple Eight Vodka | Local Honey
Dry Curacao | Fruitations Tangerine

Pansies

Plantation Pineapple Rum | White Cranberry | Orgeat
Mango
18

Agave

Avion 44 Tequila | Cinnamon Syrup | Montenegro Amar
Orange Bitters
44

MOCKTAILS

Nature Hike

Seedlip Spice | Lemon | Lime | Kombucha

Walking on Air

Elderflower | Q Club Soda | Lemon | Ginger | Cucumber
12

SHARES

New England Charcuterie Board

locally made & sourced cured meats, assorted cheeses
served with traditional garnishes 25

Grilled Buffalo Wings

house made buttermilk blue cheese dressing,
chilled seasonal vegetables 18

Ahi Tuna Toast*

avocado purée, black sesame seeds, tatsoi, chili aioli,
quail egg, toasted sourdough 19

Garden Mezze Plate

farmer's market baby vegetables, red lentil hummus,
falafel, eggplant purée, olive spread, naan 20

Smashed Avocado Toast

shaved radish, pickled red onion,
edamame, micro greens toasted sourdough 17

Margherita Flatbread or Pizza

San Marzano tomato sauce, mozzarella,
grated Parmigiano-Reggiano, basil 18

Cornmeal-Crusted Ipswich Clams

hot & sour pickles, seashore fries, lemon aioli 24

Prosciutto Flatbread or Pizza

San Daniele Prosciutto, Mission figs, arugula,
aged balsamic reduction 20

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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

SOUPS & SALADS

Sourdough Clam Chowder Bowl bacon, littleneck clams, chives	15
Chick Noodle Soup green onions, baby carrots, fortified chicken broth	12
Tuna Niçoise Salad* fennel pollen-crusting tuna, butter lettuce, hard-boiled egg, green beans, blistered tomatoes, black olive dressing	24
Baby Kale & Gem Lettuce Caesar Parmigiano-Reggiano crisp, oven dried tomatoes, white anchovies, Caesar dressing	17
Greek Salad baby sweet gem lettuce, red onions, olives, cucumber, tomatoes, feta cheese, oregano red wine vinaigrette	16
Farro & Arugula Salad dried fruits, almonds, Kite Hill vegan ricotta, orange mustard vinaigrette	17
add to any salad chicken, shrimp, salmon, hanger steak 8 10 14 16	

SANDWICHES & BURGERS

Porchetta shaved pork loin, broccoli rabe pesto, marinated peppers, aged provolone, ciabatta	21
Grilled Chicken BLT rosemary chicken breast, crispy bacon, bibb lettuce, heirloom tomato, Dijonnaise, sourdough	23
Open Faced French Dip* thinly sliced top round of beef, Vermont cheddar, caramelized onions, horseradish mayo, garlic bread, au jus	24
Classic Burger* Pat LaFreida custom blend beef patty, Vermont cheddar, pickles, lettuce, tomato, red onion, yellow mustard, ketchup, mayo, brioche bun	19
Forager Burger* Pat LaFrieda custom blend beef patty, roasted mushroom duxelle, crispy onion straws, Taleggio, brioche bun	22
Salmon Burger Atlantic salmon patty, heirloom tomato, grain mustard, watercress, black sesame seeded bun	21
add to any burger: seashore or skinny fries 6	



ENTRÉES

Pan Roasted Local Black Bass

braised artichokes, verbena, fennel salad, Barigoule sauce 30

Herb Linguine & Clams

house made pasta, Manila clams, Sardinian bottarga, herbed white wine tomato broth 26

Spanish Frittata

chorizo, Cipollini onions, Vermont cheddar, guacamole, lime crema, salsa ranchero, crispy corn tortillas 23

Steak Frites*

10 oz. charbroiled hanger steak, house made Parmigiano-Reggiano skinny fries, Roquefort sauce 34



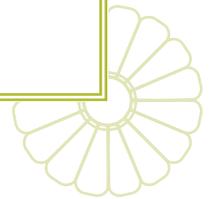
*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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

DINNER



<p>Shellfish & Charcuterie Tower* the bounty of New England featuring locally made & sourced meats, cheeses & shellfish served with classic accompaniments 65</p>
<p>Shellfish Platter* four Atlantic oysters, four clams, four jumbo shrimp, served with classic accompaniments 45 add half Maine lobster 25</p>
<p>New England Charcuterie Board locally made & sourced meats and cheeses 25</p>



SHARES

<p>Ahi Tuna Tartare* jalapeño, coriander, blood orange, lime crema, chili oil, chicharrons</p>	21
<p>Beef Carpaccio* thinly sliced tenderloin, baby radish, celery root custard, arugula, Grana Padano, black truffle aioli</p>	21
<p>Burrata & Prosciutto prosciutto San Daniele, smashed peas, grilled peaches, fresh mint, toast points, lemon oil, sea salt</p>	22
<p>Cornmeal-Crusted Ipswich Clams hot & sour pickles, seashore fries, lemon aioli</p>	24

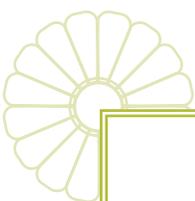
SOUPS & SALADS

<p>New England Clam Chowder littleneck clams, bacon, chives</p>	12
<p>Chick Noodle Soup green onions, baby carrots, fortified chicken broth</p>	12
<p>Tuna Niçoise* fennel pollen-crusting tuna, butter lettuce, hard-boiled egg, green beans, blistered tomatoes, black olive dressing</p>	24
<p>Baby Kale & Gem Lettuce Caesar Parmigiano-Reggiano crisp, oven dried tomatoes, white anchovies, Caesar dressing</p>	17
<p>Farro & Arugula Salad dried fruits, almonds, Kite Hill vegan ricotta, orange-mustard vinaigrette</p>	17
<p>Chopped Vegetable Salad chopped romaine & radicchio, garbanzo beans, pepperoncini, red onion, provolone, sundried tomatoes, herbed Dijon vinaigrette</p>	17

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

PASTAS

Herb Linguini & Clams Manila clams, roasted tomatoes, herbed white wine tomato broth, Sardinian bottarga, chopped basil	21
Garganelli & Jumbo Shrimp marinated peppers, pistachio pistou	28
Cavatelli Carbonara* asparagus, mushrooms, guanciale, Parmigiano-Reggiano, black pepper, egg yolk	27
Ancient Grain Penne Primavera market vegetables, pomodoro sauce	24



ENTRÉES

Pan-Roasted Black Bass braised artichokes, verbena, fennel salad, Barigoule sauce	33
Cioppino littleneck clams, Hollander mussels, black bass, scallops, shrimp, fennel, shellfish tomato broth, grilled baguette, rouille	42
Atlantic Salmon* farro & black rice risotto, English peas, pancetta, citrus gremolata	36
Seared Sea Scallops* herb-cruste, roasted beets, wilted greens, red wine beet jus	35
Organic Chicken Breast broccoli rabe, crème fraiche & chive whipped potatoes, chicken jus	32
Filet Mignon* 8oz. charbroiled filet mignon, housemade Parmigiano-Reggiano skinny fries, Roquefort sauce	48
16oz. Ribeye* peppercorn-cruste, oven dried tomatoes, shishito peppers, sea salt	54



SIDES

Skinny Fries Parmigiano-Reggiano, fine herbs	10
Baby Carrots maple glazed, cider vinegar	11
Roasted Mushrooms garlic, aged sherry	12
Grilled Asparagus lemon crème fraiche	12
Lobster Mac n' Cheese 4-cheese blend, Maine lobster, herb bread crumbs	16
Broccoli Rabe chili, garlic	11

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

