



RESTAURANT WEEK

BRUNCH | \$35 PER GUEST

STARTER

choice of

CAESAR SALAD

little gem lettuce/parmesan/anchovy/croutons/garlic-dill dressing

BURRATA

grilled cantaloupe/prosciutto/basil/truffle honey

NEW ENGLAND CLAM CHOWDER

clams/bacon/potatoes/classic

MAIN

choice of

DUTCH BABY PANCAKE

fresh berries/whipped ricotta/maple syrup

BLACK FOREST HAM + GRUYÈRE OMELETTE

greens/brunch potatoes

CRAB CAKE BENEDICT*

poached eggs/bacon/green princess/hollandaise

DESSERT

LIME PIE

graham cracker crust/whipped cream

FLOURLESS CHOCOLATE CAKE

vanilla bean ice cream/candied orange



= PLANT-BASED



= VEGETARIAN



= GLUTEN FREE

*Food items are cooked to order or served raw.

Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness.



RESTAURANT WEEK

LUNCH | \$35 PER GUEST

STARTER

choice of

CAESAR SALAD

little gem lettuce / parmesan / anchovy / croutons / garlic-dill dressing

BURRATA

grilled cantaloupe / prosciutto / basil / truffle honey

NEW ENGLAND CLAM CHOWDER

clams / bacon / potatoes / classic

MAIN

choice of

PAN-SEARED RAINBOW TROUT

israeli couscous / harissa vinaigrette / green salad

FREEBIRD HALF CHICKEN

toasted farro / jospoer vegetables / chimichurri

PORK CHOP*

grilled peaches / heirloom tomato salad

DESSERT

choice of

LIME PIE

graham cracker crust / whipped cream

FLOURLESS CHOCOLATE CAKE

vanilla bean ice cream / candied orange



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RESTAURANT WEEK

DINNER | \$65 PER GUEST

STARTER

choice of

TUNA TARTARE* 

avocado mousse / rice paper chips

BURRATA 

grilled cantaloupe / prosciutto / basil / truffle honey

NEW ENGLAND CLAM CHOWDER

clams / bacon / potatoes / classic

MAIN

choice of

PAN-SEARED RAINBOW TROUT

israeli couscous / harissa vinaigrette / greens salad

FREEBIRD HALF CHICKEN

toasted farro / jasper vegetables / chimichurri

PETIT FILET* 

parmesan truffle fries / whiskey peppercorn sauce

DESSERT

choice of

LIME PIE

graham cracker crust / whipped cream

FLOURLESS CHOCOLATE CAKE 

vanilla bean ice cream / candied orange



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RESTAURANT WEEK

COCKTAIL

- | | |
|---|----------------|
| TOKYO HIGH | \$14.00 |
| tito's vodka / pierre ferrand dry curaao yuzu / fresh yuzu / glitter | |
| SWEET STING | \$15.00 |
| ford's gin / chinola passion fruit liqueur / honey / lemon | |

WINES

SPARKLING

- | | |
|--|----------------|
| VOIRIN JUMEL 'BLANC DE NOIRS' | \$72.00 |
| Pinot Noir/1er Cru, Champagne FR / NV | |
| JANSZ, 'PREMIUM ROS ' | \$48.00 |
| Pinot Noir/Chardonnay/Tasmania, Australia / NV | |

WHITE

- | | |
|--------------------------------------|----------------|
| WEINGUT D NNHOFF | \$46.00 |
| Riesling, Nahe, DE / 2023 | |
| BEYKUSH WINERY, 'ARTANIA' | \$42.00 |
| Chardonnay/Sauvignon, Ukraine / 2023 | |

ROS 

- | | |
|---|----------------|
| W LFER, 'SUMMER IN A BOTTLE' | \$54.00 |
| Merlot/Chardonnay, Long Island, NY / 2023 | |

RED

- | | |
|--|----------------|
| ELK COVE VINEYARDS, 'ESTATE' | \$58.00 |
| Pinot Noir, Willamette Valley / 2023 | |
| DOMAINE LIONNET, 'TERRE BRUL E' | \$88.00 |
| Syrah, Cornas / 2017 | |
| CATERWAUL WINES | \$78.00 |
| Cabernet Sauvignon, St. Helena, Napa Valley / 2021 | |