

# *The Grill*

## RESTAURANT WEEK

BRUNCH | \$35 PER GUEST

### STARTER

choice of

#### CAESAR SALAD

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

#### BURRATA

beets & citrus/arugula/lemon vinaigrette

#### NEW ENGLAND CLAM CHOWDER

clams/bacon/potatoes/classic

### MAIN

choice of

#### COCONUT-CARDAMOM FRENCH TOAST

almonds/pomegranate/whipped cream/passion fruit-maple syrup

#### LECHÓN ASADO HASH\*

slow-cooked pork shoulder/sunny eggs/avocado mousse  
potatoes/plantains/chimichurri

#### CRAB-AVOCADO TOAST

jumbo lump crab/avocado-dill vinaigrette

### 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.

# *The Grill*

## RESTAURANT WEEK

LUNCH | \$35 PER GUEST

### STARTER

choice of

#### CAESAR SALAD

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

#### BURRATA

beets & citrus/arugula/lemon vinaigrette

#### NEW ENGLAND CLAM CHOWDER

clams/bacon/potatoes/classic

### MAIN

choice of

#### PAN-ROASTED RED SNAPPER

thai-coconut curry/root vegetables/maitake/mint

#### FREEBIRD HALF CHICKEN

toasted farro/josper vegetables/chimichurri

#### LECHÓN ASADO SANDWICH

avocado/pickled onions/pan de bastón

### DESSERT

#### LIME PIE

graham cracker crust/whipped cream

#### FLOURLESS CHOCOLATE CAKE

vanilla bean ice cream/candied orange



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# *The Grill*

## RESTAURANT WEEK

DINNER | \$65 PER GUEST

### STARTER

choice of

#### CAESAR SALAD

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

#### BURRATA

beets & citrus / arugula / lemon vinaigrette

#### WAGYU BEEF CARPACCIO

shaved parmesan / arugula / olives

### MAIN

choice of

#### ORA KING SALMON\*

curried lentils / wilted escarole / lemon

#### FREEBIRD HALF CHICKEN

toasted farro / josper vegetables / chimichurri

#### PETIT FILET\*

parmesan polenta / asparagus / lemon gremolata / bordelaise

### DESSERT

#### LIME PIE

graham cracker crust / whipped cream

#### FLOURLESS CHOCOLATE CAKE

vanilla bean ice cream / candied orange



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