



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.



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 / jospier 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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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 / jospoer 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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