



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 / jasper 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

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COCKTAILS

TOKYO HIGH

\$13.00

Tito's Vodka / Pierre Ferrand Dry Curaçao Yuzu / Fresh Yuzu / Glitter

MANGO BLOSSOM

\$13.00

Bluecoat Elderflower Gin / Giffard Mangué / Lemon / Honey

SPIRIT-FREE LIBATION

GENTLE BLOSSOM

\$11.00

Little Saints St. Juniper Lion's Mane Spirit / Mango / Elderflower / Honey

WINES

SPARKLING

CASTELLER

\$42.00

'BRUT ROSÉ' Trepát/Cava, Penedès, SP

VOIRIN JUMEL

\$76.00

'BLANC DE NOIRS', Pinot Noir/1er Cru, Mareuil-Sur-Aÿ, Champagne, FR

WHITE

BARBOURSVILLE VINEYARDS

\$46.00

'RESERVE', Vermentino, Barboursville, VA

CHÂTEAU GRAVILLE LACOSTE

\$44.00

Sauvignon Blanc/Semillon, Graves, Bordeaux, FR

ROSÉ

CHÂTEAU D'ESCALANS

\$42.00

'THE BEACH' Cinsault/Syrah/Grenache, Côtes de Provence, FR

RED

ELK COVE VINEYARDS

\$46.00

'ESTATE' Pinot Noir, Willamette Valley, OR

BROWN ESTATE

\$66.00

'CHAOS THEORY' Zinfandel/Cabernet/Barbera, Sonoma Valley, CA

TENUTA DI ARCENO

\$73.00

'RISERVA', Sangiovese, Chianti Classico, IT