



RESTAURANT WEEK

BRUNCH | \$35 PER GUEST

STARTER

choice of

CAESAR SALAD

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

BURRATA TOAST

pistachio pistou/calabrian chile-honey/lemon

NEW ENGLAND CLAM CHOWDER

clams/bacon/potatoes/classic

MAIN

choice of

COCONUT-CARDAMOM FRENCH TOAST ♻️

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

BLACK FOREST HAM + GRUYÈRE OMELETTE 🌿

greens/brunch potatoes

CRAB CAKE BENEDICT*

poached eggs/bacon/green princess sauce/hollandaise/big crumbs

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 TOAST

pistachio pistou / calabrian chile-honey / lemon

NEW ENGLAND CLAM CHOWDER

clams / bacon / potatoes / classic

MAIN

choice of

PAN-SEARED STRIPED BASS

israeli couscous / sautéed zucchini / squash / red bell peppers
arugula / harissa vinaigrette

MOJO-MARINATED HALF CHICKEN

plantains / chimichurri

THE GRILL BURGER*

brioche bun / bacon / dubliner cheddar / onion marmalade
herbed fries / aioli

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

TUNA TARTARE* 

avocado mousse / rice paper chips

BURRATA TOAST

pistachio pistou / calabrian chile-honey / lemon

NEW ENGLAND CLAM CHOWDER

clams / bacon / potatoes / classic

MAIN

choice of

PAN-SEARED STRIPED BASS

israeli couscous / sautéed zucchini / squash / red bell peppers
arugula / harissa vinaigrette

MOJO-MARINATED HALF CHICKEN 

plantains / chimichurri

PETITE FILET* 

potato purée / asparagus / whiskey-peppercorn sauce

DESSERT

LIME PIE

graham cracker crust / whipped cream

FLOURLESS CHOCOLATE CAKE 

vanilla bean ice cream / candied orange



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