

SPRING MENU

Available April - May

New England Cheese Board

maple crackers, marcona almonds, fig jam
add prosciutto \$3.5/pp
add castelvetrano olives \$2/pp

Smoked Salmon Deviled Eggs add \$2.5/pp

everything bagel spice, pickled onion, dill

Olive Oil Ciabatta

sweet cream butter

Choose one:

Roasted Beets

whipped goat cheese, citrus, pistachio

Market Salad

shaved vegetables, parmesan, red wine vinaigrette

Choose two:

Herb-Brined Chicken

black truffle-chicken jus

Herb-Roasted Beef Tenderloin

bordelaise sauce

Faroe Island Salmon

maple miso glaze

Mushroom Risotto

parmigiano reggiano, soft herbs

Choose two:

Anson Mills Cheddar Grits • Yukon Gold Potato Puree.

Roasted Brussels Sprouts • Roasted Asparagus

Choose one:

Valrhona Chocolate Pudding

miso caramel, whipped crème fraiche

Vanilla Bean Crème Brûlée

orange cardamom shortbread



SUMMER MENU

Available June - September

New England Cheese Board

maple crackers, marcona almonds, fig jam

add prosciutto \$3.5/pp

add castelvetrano olives \$2/pp

Smoked Salmon Deviled Eggs add \$2.5/pp

everything bagel spice, pickled onion, dill

Olive Oil Ciabatta

sweet cream butter

Choose one:

Heirloom Tomato Salad

sheep's milk feta, red onion, watermelon, basil

Market Salad

shaved vegetables, parmesan, red wine vinaigrette

Choose two:

Herb-Brined Chicken

marcona almond zhoug

Herb-Roasted Beef Tenderloin

chimichurri

Faroe Island Salmon

mustard glaze

Mushroom Risotto

parmigiano reggiano, soft herbs

Choose two:

Anson Mills Cheddar Grits • Yukon Gold Potato Puree.

Roasted Brussels Sprouts • Grilled Zucchini

Choose one:

Valrhona Chocolate Pudding

miso caramel, whipped crème fraiche

Vanilla Bean Crème Brûlée

orange cardamom shortbread



AUTUMN MENU

Available October - November

New England Cheese Board

maple crackers, marcona almonds, fig jam

add prosciutto \$3.5/pp

add castelvetrano olives \$2/pp

Smoked Salmon Deviled Eggs add \$2.5/pp

everything bagel spice, pickled onion, dill

Olive Oil Ciabatta

sweet cream butter

Choose one:

Butternut Squash Soup

nutmeg crème fraiche, fried sage

Apple Salad

blue cheese, walnuts, cider vinaigrette

Choose two:

Herb-Brined Chicken

black truffle-chicken jus

Herb-Roasted Beef Tenderloin

bordelaise sauce

Faroe Island Salmon

maple miso glaze

Mushroom Risotto

parmigiano reggiano, soft herbs

Choose two:

Anson Mills Cheddar Grits • Yukon Gold Potato Puree.

Roasted Brussels Sprouts • Roasted Carrots

Choose one:

Valrhona Chocolate Pudding

miso caramel, whipped crème fraiche

Vanilla Bean Crème Brûlée

orange cardamom shortbread



WINTER MENU

Available December - March

New England Cheese Board

*maple crackers, marcona almonds, fig jam
add prosciutto \$3.5/pp
add castelvetrano olives \$2/pp*

Smoked Salmon Deviled Eggs add \$2.5/pp

everything bagel spice, pickled onion, dill

Olive Oil Ciabatta

sweet cream butter

Choose one:

Butternut Squash Soup

nutmeg crème fraiche, fried sage

Citrus Salad

*whipped goat cheese, almonds, fennel,
pomegranate dressing*

Choose two:

Herb-Brined Chicken

black truffle-chicken jus

Herb-Roasted Beef Tenderloin

bordelaise sauce

Faroe Island Salmon

maple miso glaze

Mushroom Risotto

parmigiano reggiano, soft herbs

Choose two:

Anson Mills Cheddar Grits • Yukon Gold Potato Puree.

Roasted Brussels Sprouts • Roasted Carrots

Choose one:

Valrhona Chocolate Pudding

miso caramel, whipped crème fraiche

Vanilla Bean Crème Brûlée

orange cardamom shortbread

