



LUNCH MENU

STARTERS

- Calamari /lightly fried/ mustard sauce/Thai green chili sauce 12
Escargot / chanterelle/shitake/ herb/garlic/ cognac sauce 12
Goat Cheese Tart/oven dried tomato/eggplant/ balsamic glaze 11
PEI Mussel /garlic/ herbs/ tomato/leeks/white wine / butter 12
*Tuna Tuna /sliced lightly seared tuna,/Asian slaw/tuna tartare/ wasabi 14
Gulf Oyster/ fried /slaw/ chipotle tartar sauce 14
Brussel Sprouts/Chinese Sausage/ soy bourbon molasses 10
Hudson Valley Foie Gras /micro green/ candied pecan /peach compote/fig sauce 16

SOUP & SALADS

- New England Clam Chowder 7
Today's Soup 7
Caesar /romaine/garlic crouton/ grape tomato/parmesan 8
grilled or fried chicken 5/ shrimp 6/* salmon 7/tofu 4
Fair Share Farm Lettuce /cucumber/tomato/golden beet/ rainbow carrots/ champagne vinaigrette 8
with fried chicken or grilled chicken 5/salmon 7/shrimp 6/tofu 4
Zoe's Chicken Salad /arugula/kale/apple/ radish/almond/thymes vinaigrette 13
Chef Chicken Chopped Salad/local green/tomato/egg/cucumber/ onion/blue cheese
asparagus/olive/balsamic vinaigrette (fried or grilled chicken) 12
Beets & Heirloom Tomato/local greens/burratta/roasted garlic vinaigrette 9
with fried or grilled chicken 5/shrimp 6/*salmon 7/ tofu 4

BURGERS / SANDWICHES / WRAPS choice of one side

- *Bacon & Cheese Angus Burger /lettuce /tomato/onion marmalade/provolone/ brioche bun 12
*Pimento Cheese Angus Burger /tomato/bbq mayo/ onion/brioche bun 13
*BBQ Bacon Angus Burger/ slaw /Swiss cheese /onion marmalade/ brioche bun 12
*Firecracker Angus Burger /bacon/ chipotle mayo/lettuce/tomato/provolone/jalapeño/pickle/brioche bun 13
Smoked Roasted Turkey / Swiss cheese,/bacon /honey grain mustard mayo/arugula/whole wheat 11
Ham & Cheese/ pimento cheese/gouda /apple/spinach/brioche bun 11
Brie & Heirloom Tomato/ onion marmalade /apple /mayo/ whole wheat 11
*Blackened Filet Tip Naan/shredded lettuce/tomato/onion /goat cheese/ mint yogurt 14
Chicken Turkey Bacon Club/lettuce/tomato/Swiss cheese/herbs mayo/brioche bun 13
Curry Vegetable Naan/eggplant/portabella/cauliflower/goat cheese /mint chutney 10

LUNCH PLATE

- Lump Crab Cakes/hand cut shoestrings /vegetables/country mustard 14
*Grilled Salmon/mashed potato/summer vegetable/lemon basil butter 15
Asian Stir Fry/summer vegetable/jasmine rice/Asian brown sauce
with chicken 12/ shrimp 13/*filet tip 14 /tofu 11
Garlicky Shrimp Scampi/leeks/tomato/ angel hair pasta 12
Fried or Grilled Chicken Breast /brussel sprout /mashed potato/thymes demi glaze 12
Sea Scallops Risotto/mushroom/leeks /fried brussel sprouts/truffle lemon butter 16
*Tuna Poke Bowl /marinated Ahi Tuna/ kimchi /mushroom/seaweed/sesame/edamame/jasmine rice/sriracha aioli 15
Curry Vegetable Stew/brussel sprouts /fingerling potato/tofu/jasmine rice 11

Sides Hand-cut Shoestrings / Summer Vegetables / Chef Pasta Salad/ Fruits / Mashed potatoes

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness.
Gluten-free options are available. Please inform your server if you have any food allergies.