

FRESH STARTS

SMOOTHIES 5

peanut butter banana | wild berry

YOGURT PARFAIT 6

honey whipped greek yogurt, berries, clementines,
house-made granola

HOUSE PANCAKES | 9

CHOICE OF

buttermilk
blueberry
chocolate chip
johnnycake

FRITTATA OR OMELETTE | 12

CHOOSE ANY FOUR (4)

All frittatas topped with truffled arugula

mushroom	peppers	swiss
asparagus	ham	mozzarella
tomato	bacon	goat cheese
onion	sausage	american
spinach	feta	cheddar
chives	queso fresco	pepper jack

ADD 0.50 FOR ADDITIONAL TOPPINGS

PLATES

APPLE CRISP OATMEAL..... 8

apple chip, brown sugar crumble

***AMERICAN PANTRY** 13

3 jumbo eggs, choice of meat, breakfast potatoes, toast

MONKEY FRENCH TOAST..... 12

monkey bread, blueberry gastrique, local maple

***CORNED BEEF HASH, TOAST & EGGS (2)** 13

***EGGS BENEDICT** 13

classic, canadian bacon, hollandaise breakfast potatoes

***ONE HANDED BREAKFAST** 12

warm croissant, breakfast potatoes, choice of meat &
cheese, egg your way

SMOKED SALMON PLATE 14

capers, red onion, chopped egg, toast, cherry tomatoes,
whipped cream cheese

SIDES

SHORT STACK OF PANCAKES (2) 6

CORNED BEEF HASH 6

BREAKFAST POTATOES 3

FRESH FRUIT 4

BREAKFAST MEATS 4

pork sausage, chicken sausage, ham, bacon, chorizo

**BAGELS, MUFFINS, DANISH,
BANANA NUT BREAD** 3

PANTRY TABLE BUFFET | 14

*eggs, bacon, sausage, breakfast potatoes, griddle selection,
oatmeal, whole fruit, fresh cut fruit, yogurt, granola, cereal,
breads, assorted pastries, coffee, tea and juice

BEVERAGES | 3

COFFEE

TAZO TEA

HOT CHOCOLATE

JUICES

MILK

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APPETIZERS

DAILY SOUP	4/6	CORN CAKES (GF) (V).....	9
NEW ENGLAND CLAM CHOWDER	5/8	Roasted Pablano Butter	
DRY RUBBED WINGS (GF).....	10	DUCK DISCO FRIES	12
Cherry BBQ, Verve Buffalo, Garlic Parmesan		Duck Confit, Sweet Potato Waffle Fries, Mozzarella Curd, Masala Spiced Duck Gravy	
AVOCADO TOAST (V).....	8	POINT JUDITH CALAMARI	10
Cilantro Marinated Heirloom Tomatoes, Pickled Red Onion, Caramelized Lime		Balsamic Shallots, Cherry Peppers, Grilled Shishitos, Marinara, Arugula	
WHITE BEAN HUMMUS (GF) (V).....	10	CRISPY BRUSSELS SPROUTS (V).....	8
Piccalilli, Naan, Pistachio Oil		Chili Vinegar, Raspberry Jam	
NARRAGANSETT CREAMERY BURRATA (GF) (V)....	12		
Heirloom Tomato, White Balsamic Peach, Beet Chips			

SALADS

*TUNA POKE SALAD	16
Yellowfin Tuna, Avocado, Mango, Strawberry, Baby Kale, Pea Tendrils, Wonton Chip	
*CAESAR	9
Baby Romaine, Mustard Croutons, House Dressing, Parmesan Cracker	
BEET SALAD (GF).....	10
Red and Gold Beets, Roasted Pistachios, Goat Feta, Arugula, Citrus Vinaigrette	
THE WEDGE (GF).....	10
Tomato, Avocado, Red Onion, Hard-Boiled Egg, Bacon, Blue Cheese Dressing	
FARMERS MARKET SALAD (GF).....	9
Shaved Summer Squash and Cucumber, Heirloom Tomato, Local Mozzarella, French Breakfast Radish, Roasted Tomato Vinaigrette	

ADD:

CHICKEN - 6 GRILLED SHRIMP - 9 *SALMON - 7

FLATBREADS

MUSHROOM (V).....	15
Duxelle, Gruyere, Vincotto	
DUCK CONFIT	16
Black Garlic, Local Mozzarella, Plum	
BUFFALO CHICKEN	15
Caramelized Shallot, Blue Cheese	
MARGHERITA (V).....	14
Heirloom Tomatoes, Local Mozzarella	

BURGER & SANDWICH BAR

All Burgers Served with Pickle and House Cut Fries

ADD A SIDE SALAD 3

TURKEY RUEBEN	12
Bacon, Kale Kraut, Raspberry Russian Dressing	
GRILLED VEGETABLE WRAP (V).....	11
White Bean Hummus, Portobello, Squash, Peppers, Vincotto	
*ALL AMERICAN	12
Two 4 oz. Grass Fed Patties, L.T.O., American Cheese	
*BLACK & BLUE BURGER	13
Two 4 oz. Grass Fed Patties, Cherry BBQ, Bacon, Blue Cheese, Fried Onions	
*A.M. BURGER	14
Two 4 oz. Grass Fed Patties, Sunny-Side Up Egg, Corned Beef Potato Cake, Cheddar, Chipotle Mayo on an English Muffin	
*PEPPER STEAK & CHEESE	15
Shaved Peppercorn Crusted Striploin, Shishito Peppers, Mushrooms, Shallots, Provolone	

SIDES | 5

GARLIC WHIPPED POTATOES	RAINBOW CHARD
HOUSE CUT FRIES	CRISPY BRUSSELS SPROUTS
JASMINE RICE	

(V) - Vegetarian

(GF) Made without Gluten

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PLATES

ST. LOUIS RIBS	22	*SKIRT STEAK FRITES	25
Cherry BBQ, Brown Butter Corn Bread, Kimchi Slaw		Mashed Potato Fries, House Steak Sauce, Corn Jalapeno Salsa	
*SEARED SCALLOPS	23	*CLAMS IN BEER	18
Corn Puree, Smoked French Breakfast Radish, Pea Tendrils, Chili Oil Crunch		Smoked Poblano Peppers, Shallots, Sweet Corn, Grilled Naan, Jack's Abby House Lager	
*MORNING CURE	17	LINGUICA & ZUCCHINI "LINGUINI" (GF)	15
Smoked Brisket, Griddled Brioche, BBQ, Sunny Egg, Pickled Condiments		Blistered Tomatoes, Swiss Chard, Enoki Mushroom, Chardonnay	
*GRILLED SALMON (GF)	19	WHEATBERRY GRAIN BOWL (V)	17
Roasted Shishito Peppers, Crispy Jasmine Rice, Rainbow Chard, Citrus Vinaigrette		Seared Tofu, Sweet Potato, Lollipop Kale, Enoki Mushroom, Plum Miso Broth	
FRIED CHICKEN THIGHS	17		
Blueberry Waffle, Pickled Rhubarb, Habanero Maple Syrup			

WINES

Wines are Available by the Glass or Bottle.
Additional Selection Available.

WHITE

Domaine Carneros	14	75
Villa Sandi Prosecco	8	32
Notorious Pink Rose	9	36
Caposaldo Pinot Grigio	8	32
Barone Fini Pinot Grigio	9	36
Kim Crawford Sauvignon Blanc	11	44
10 Span Chardonnay	8	32
Simi Chardonnay	11	44
Sonoma Cutrer Chardonnay	14	56

RED

Xyzin Zinfandel	12	48
10 Span Pinot Noir	8	32
Meiomi Pinot Noir	15	60
Little Black Dress Merlot	8	32
Estancia Merlot	11	44
10 Span Cabernet Sauvignon	8	32
Sterling Vintners Cabernet Sauvignon	12	48

ON TAP AND CRAFT BEER

Rotating Selection, Please Ask Your Server

FOR THOSE 12 & UNDER | 7

Menu selection includes your choice of french fries or seasonal vegetables

- CHICKEN TENDERS**
- GRILLED CHEESE**
- CHEESEBURGER**
- GRILLED CHICKEN**

DESSERT

9

FRITTELLE

Cinnamon Sugar, Milk Caramel

MANGO CHEESECAKE

Mango Lime Jam, Whipped Cream

TRIPLE LAYER CHOCOLATE CAKE

Dark Chocolate, Whipped Cream

STRAWBERRY RHUBARB CRISP

Vanilla Ice Cream, White Balsamic Syrup

LEMON MERINGUE COOKIE LAYER CAKE (GF)

Blackberry Compote, Lemon Curd

COCONUT PANNA COTTA (GF)

Grilled Peach, Shaved Macadamia, Strawberry Powder

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