

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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STARTERS

DAILY SOUP	4/6	HUSH PUPPIES (V)	9
NEW ENGLAND CLAM CHOWDER	5/8	Harissa Aioli	
CRISPY WINGS	10	BBQ DISCO FRIES	12
Apple BBQ, House Buffalo, Garlic Parmesan		Smoked Brisket, Sweet Potato Waffle Fries, Cheese Curd, Ancho BBQ Demi	
AVOCADO TOAST (V)	8	POINT JUDITH CALAMARI	10
Olive Oil Cured Tomatoes, Pickled Red Onion, Caramelized Lime, Sourdough		Potato, Kalamata Olive, Banana Peppers, Marinara, Balsamic Shallots	
PARSNIP HUMMUS (V)	11	CRISPY BRUSSELS SPROUTS (V)	8
Spiced Chestnut Jam, Heirloom Carrots, Naan		Habanero Vinegar, Pomegranate Jam	
NARRAGANSETT CREAMERY BURRATA (V)	12	TARTE FLAMBÉE	10
Roasted Anjou Pear, Cabernet Poached Figs, Sweet Potato Chips		Crème Fraiche, Fromage Blanc, Sweet Onions, Smoked Pepper Bacon	

GREENS

*TUNA POKE SALAD	16
Yellowfin Tuna, Avocado, Heirloom Sweet Potatoes, Granny Smith Apple, Baby Kale, Turnip Greens, Wonton Chip	
CAESAR	9
Baby Romaine, Rosemary Sourdough Croutons, House Dressing, Parmesan Cracker	
BEET SALAD (GF)	10
Arugula, Candied Walnuts, Dark Chocolate Chevre, Cranberry Vinaigrette	
THE WEDGE (GF)	9
Tomato, Red Onion, Hard Boiled Egg, Bacon, Chive Blue Cheese Dressing	
FARMERS MARKET SALAD (GF)	10
Roasted Acorn Squash, Shaved Cucumber, Tomato, Local Mozzarella, Baby Turnips, Roasted Tomato Vinaigrette	

ADD:

CHICKEN - 6 GRILLED SHRIMP - 9 *SALMON - 7

FLATBREADS

MUSHROOM (V)	15
Duxelle, Gruyere, Fig Vincotto	
NORTH END	15
Artichoke, Italian Sausage, Tomato, Spinach Pesto	
*MALT SHOP	16
Cheeseburger, Bacon, Malted Onion Rings	
MARGHERITA (V)	14
Olive Oil Cured Tomatoes, Local Mozzarella	

BETWEEN BREAD

ADD A SIDE SALAD - 3

All Items Served with Pickle and House Cut Fries

PILGRIM	13
Roasted Turkey, Butternut Squash Butter, Cranberry Stuffing, Toasted Sage Gravy, Baguette	
ROASTED VEGGIE NAAN PANINI (V)	12
Parsnip Hummus, Portobello, Peppers, Crispy Spaghetti Squash	
*ALL AMERICAN BURGER	12
Two 4oz. Grass Fed Patties, L.T.O., American Cheese	
*PB&J BURGER	13
Two 4oz. Grass Fed Patties, Peanut Butter, Tart Strawberry Jam, Swiss	
*BBQ BURGER	14
Two 4oz. Grass Fed Patties, Smoked Pepper Bacon, Fried Onions, Apple BBQ, Cheddar Cheese	
SMOKESHOW	15
Smoked Brisket, Pickled Red Onion, Griddled Tomatoes, Smoked Poblano Relish, Cheddar, Apple BBQ	

SIDES | 5

GARLIC MASHED POTATOES
ROASTED ACORN SQUASH
BROWN BUTTER BRUSSELS SPROUTS
HOUSE CUT FRIES, HOUSE SALAD

(V) - Vegetarian

(GF) - Gluten Free

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PLATES

MOLASSES BRINED PORK CHOP22 Apple Sausage Stuffing, Crispy Brussels Sprouts, Cider Reduction	COQ AU VIN ^{GF} 19 Royal Trumpet Mushrooms, Braised Pearl Onions, Black Pepper Bacon, Parsnip Puree
*SEARED SCALLOPS ^{GF}25 Crimini Mushroom Puree, Brussels Sprouts, Speck, Maple, Tarragon Oil	*GRILLED PETITE RIBEYE ^{GF} 28 Fried Garlic Broccolini, Potato Puree, Smoked Mushroom Demi
SHORT RIB BEEF STEW22 Brown Butter Heirloom Carrots, Celery Root, Rosemary Dumplings	VEGAN PUMPKIN CHILI ^{GF} ^V 17 Orange Lentils, Citrus Corn Bread, Vegan Sour Cream
*GRILLED SALMON ^{GF} 20 Roasted Fingerling Potatoes, Lollipop Kale, Rosemary Lemon Curd, Carrot Jus	MAC & PORT CHEESE 17 Port Wine Cheese, Butter Cracker, Cheese Curds, Smoked Chicken Thighs
CHICKEN FRIED CAULIFLOWER STEAK ^V 16 Roasted Radicchio, Hericot Vert, Roasted Tomato Gravy	

WINES

WHITE

Domaine Carneros14	75
Villa Sandi Prosecco8	32
Notorious Pink Rose9	36
Caposaldo Pinot Grigio8	32
Barone Fini Pinot Grigio9	36
Kim Crawford Sauvignon Blanc11	44
10 Span Chardonnay8	32
Simi Chardonnay11	44
Sonoma Cutrer Chardonnay14	56

RED

Xyzin Zinfandel12	48
10 Span Pinot Noir8	32
Meiomi Pinot Noir15	60
Little Black Dress Merlot8	32
Estancia Merlot11	44
10 Span Cabernet Sauvignon8	32
Sterling Vintners Cabernet Sauvignon12	48

ON TAP AND CRAFT BEER

Rotating Selection, Please Ask Your Server

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

FOR THOSE 12 & UNDER | 7

Menu selection includes your choice of french fries or seasonal vegetables

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

SWEET

9

- PUMPKIN CHEESECAKE**
White Chocolate Chai Ganache, Praline
- CIDER DONUTS**
Cinnamon Sugar, Brown Sugar Caramel
- CHOCOLATE LAYER CAKE**
Coffee Chocolate Fondue
- APPLE CRISP PIE**
Baked Oat Crust, House Churned Vanilla Clove Ice Cream
- GINGER BREAD PUDDING**
Cream Cheese Crème Anglaise, Cinnamon Ice Cream
- IRISH COFFEE FLAN** ^{GF}
Bailey's Custard, Whiskey Caramel

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