

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 TOPPING

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	PORK BELLY CROSTINI (GF).....	10
NEW ENGLAND CLAM CHOWDER	5/8	Smoked Pork Belly, Johnny Cakes, Pomegranate Molasses, Salt & Vinegar Mini Popcorn	
CRISPY WINGS (GF).....	10	FRIED PICKLED ONIONS (V).....	9
House Buffalo, Coffee Porter BBQ, Truffle Parmesan, or Thai Sweet Chili		Garlic Aioli	
AVOCADO TOAST (V).....	8	POINT JUDITH CALAMARI	10
Baby Heirloom Tomatoes, Pickled Red Onions, Caramelized Lime, Sourdough, Herb Pistou		Shishitos, Banana Peppers, Fried Green Tomato, Fire Roasted Pepper Aioli	
HUMMUS (V) (GF).....	11	CRISPY BRUSSELS SPROUTS (V) (GF).....	8
Baby Cukes, Endives, Sweet Baby Peppers		Habanero Vinegar, Blackberry Jam	
BURRATA PANZANELLA (V).....	9	TARTE FLAMBÉE	10
Grilled Focaccia, Gazpacho Vinaigrette, Vincotto, Radish Sprouts		Crème Fraiche, Sweet Onions, Smoked Pepper Bacon	

GREENS

*TUNA POKE SALAD	16
Yellowfin Tuna, Avocado, Strawberries, Baby Kale, Edamame, Dragon Fruit, Wonton Chip, House Poke Dressing	
*CAESAR	10
Baby Romaine, Stracciatella, Grapefruit, Sourdough Crostini, Parmesan, Caesar Dressing	
SUMMER SALAD (GF).....	10
Arugula, Compressed Watermelon, Grilled Feta, Kumquats, Crushed Pistachio, Pomegranate Molasses Dressing	
*THE WEDGE (GF).....	9
Tomato, Red Onion, Hard Boiled Egg, Bacon, Chive Blue Cheese Dressing	
FARMERS MARKET SALAD (GF).....	11
Baby Cucumbers, Heirloom Tomato, Baby Beets, Local Radishes, Local Mozzarella, Lemon Poppyseed Vinaigrette	

ADD:

CHICKEN - 6 GRILLED SHRIMP - 9 *SALMON - 7

FLATBREADS

MUSHROOM (V).....	15
Truffle Parmesan, Gruyere, Fig Vincotto	
NORTH END	15
Artichoke, Italian Sausage, Tomato, Spinach Pesto	
BOOK 'EM DANNO	16
Smoked Pork Belly, Caramelized Pineapple, Vinegar Peppers, Garlic Chips	
MARGHERITA (V).....	14
Confit Heirloom Tomatoes, Local Mozzarella	

(V) - Vegetarian

BETWEEN BREAD

ADD A SIDE SALAD - 3

All Items Served with Pickle and House Cut Fries

STUDIO 54	12
Herb Crusted Turkey Breast, Bacon Jam, Green Goddess, Lettuce, Tomato, Country Wheat	
VEGGIE MELT (V).....	12
Portobello, Peppers, Marinated Japanese Eggplant, Fresh Stracciatella, Herb Pistou	
*ALL AMERICAN BURGER	12
Two 4oz. Grass Fed Patties, L.T.O., American Cheese	
*BBQ BURGER	14
Two 4oz. Grass Fed Patties, Smoked Black Pepper Bacon, Fried Pickled Onions, Cheddar Cheese, Coffee Porter BBQ	
SMOKESHOW	15
Chopped Smoked Brisket, Pickled Red Onion, Griddled Tomatoes, Smoked Gouda, Garlic Aioli, Brazilian Sweet Loaf	
CRISPY COD SANDWICH	15
Chili Tempura Cod, Preserved Lemon Slaw, Bibb Lettuce	

SIDES | 5

RED BLISS MASHED POTATOES
DIRTY RICE
SAUTEED RAINBOW CHARD
HOUSE CUT FRIES, HOUSE SALAD

(GF) - Made without Gluten Ingredients

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PLATES

SMOKEHOUSE.....29

St. Louis Half Rack & Smoked Brisket, Coffee Porter BBQ, Corn Cakes, Avocado Fries, Cilantro Lime Ranch

*LOBSTER RAVIOLI.....28

Chili Parmesan Broth, Charred Toy Box Tomatoes, Rainbow Chard, Salt Cured Egg Yolk

SMOKED TOFU RICE BOWL (V) (GF)..... 17

Cajun Brown Rice, Heirloom Tomatoes, Braised Collards, Fried Chickpeas, Avocado

*GRILLED SALMON (GF)..... 20

Roasted Shishitos, Peach Salsa, Avocado Crema, Baby Kale Salad

NORI CRUSTED COD.....22

Charred Lemongrass Chimichurri, Smoked Hominy, Zucchini Fritter, Chili Oil Pearls

*MANHATTAN CUT STRIP (GF).....24

10oz, Red Bliss Mash, Grilled Asparagus, Bone Marrow Cognac Butter

MEDITERRANEAN CHICKEN SKEWERS (GF)..... 19

Roasted Red Pepper Marinade, Cipollini, Castelvetrano Olives, Pilpelchuma Spiced Amaranth

DUCK MEATBALLS & POLENTA (GF).....25

Summer Corn Polenta, Vadouvan Tomato Demi

RATATOUILLE (V) (GF)..... 16

Cauliflower Couscous, Summer Squashes, Eggplant, Portobello, Stracciatella

WINES

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

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

STRAWBERRY TRIFLE

Roasted Strawberry Angel Cake, Strawberry Mousse, Prosecco Macerated Strawberries

PB & J CHEESECAKE (GF)

Raspberry Jam, Peanut Brittle

BLACKBERRY RHUBARB PIE

Whipped Mint Cream

CHOCOLATE LAYER CAKE

Strawberry Mousse

LEMON MERINGUE PIE POPS (GF)

Toasted Meringue, Basil & Juniper Infused Lemon Curd, Lava Salt

ICE CREAM CAKE

Layers of House Churned Chocolate & Coffee Ice Cream, Caramel Fudge, Chocolate Covered Pretzel Crumble

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