

Lunch

starters

- New England clam chowder | smoked bacon | thyme | Westminster oyster crackers | 11
- Distinctively crafted soup of the day | seasonally inspired | 10
- Point Judith calamari | corn flour fried | sweet chili | sesame | cilantro | lime | 16
- Avocado and crab toast | ruby grapefruit | Eva's Garden herb green goddess | multi-seed bread | 14
- Maplebrook Farm burrata | roasted stone fruits | FTH wildflower honey | arugula | saba | grissini | 16
- *House smoked salmon flatbread | Vermont quark | shaved green onion | radish | shichimi togarashi | citrus zest | 15

salads

- Summer greens | Vermont goat cheese | Kalamata olives | shaved market vegetables | lemon vinaigrette | 12
- * Bay of Fundy salmon | avocado | quinoa | grilled corn | sweet 100's | pea tips | charred pepper kefir | 26
- *Seared yellow fin tuna | watermelon | cucumber | organic tomato | Narragansett sea salt feta | sunflower sprouts | 26
- New England Cobb | thyme grilled chicken | maple bacon | Great Hill blue cheese | organic tomato | dried cranberries | farm egg | field greens | cider dressing | 25
- *Young romaine "Caesar" | Parmesan cheese straw | white anchovies | 19
 - | with lemon and thyme chicken | 23
 - | with grilled gulf shrimp | 25

sandwiches | burgers

- Pesto grilled chicken | house mozzarella | roasted peppers | arugula | parmesan peppercorn dressing | ciabatta | 19
- Gloucester haddock | Cape Anne ale batter | summer vegetable slaw | malt vinegar tartar | house pickle | brioche | 20
- Lobster roll | butter toasted | sherry dressed greens | organic tomato | sea salt potato chips | house pickle | 28
- *Grilled Black Angus beef burger | sirloin -brisket- short rib blend | brioche roll | Massachusetts blue, New Hampshire Swiss or Vermont cheddar | mushrooms or bacon | buttermilk fried onion ring | café fries | house dill pickle | 23
- *Whim burger | our culinary team's daily inspiration with local and seasonal ingredients | priced daily

entrées

- Roasted eggplant and gnocchi | Wolf Meadow Farm ricotta salata | cherry tomatoes | pine nuts | basil pesto | 24
- Grilled Block Island swordfish | Espelette pepper | summer vegetable | blue mussel nage | lemon chive aioli | 27
- Bistro chicken | Eva's Garden herbs | local corn | Bloomsdale spinach | crisp maitake | 26
- *Creekstone Farm tenderloin steak | heirloom tomato | Great Hill Blue | romaine | molho verde | herb fries | 28
- New England clam chowder lunch | mini Maine lobster salad roll | house dill pickle | chips | 26

share

- Garlic, parmesan herb fries | sea salt potato chips | buttermilk onion rings | summer vegetables with chive butter | 8
- Lobster "mac and cheese" with white cheddar and cracker crust | 15

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*These items are prepared raw, undercooked or cooked to order. Consuming raw or undercooked meals may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy. 18% gratuity is automatically added to all parties of 6 or more. The gratuity is distributed among service employees. A 4% administrative fee is added to parties of 10 or more. No part of the administrative fee is distributed among service employees.

Wine by the Glass

sparkling | champagne

Stellina di Notte Prosecco | Veneto | Italy | 14
Louis Perdrier Brut | Cote d'or | France | 14
Roederer Estate, Rosé Brut | Anderson Valley | California | 17
Perrier Jouet Grand Brut | Epernay | France | 25

white

Stellina di Notte Prosecco | Veneto | Italy | 14
Louis Perdrier Brut NV | Cote d'or | France | 14
Roederer Estate Rosé Brut NV | California | 17
Perrier Jouet Grand Brut NV | Epernay | France | 25
Albertoni Chardonnay | California | 12
Felino by Paul Hobbs Chardonnay | Argentina | 19
Haymaker Sauvignon Blanc | New Zealand | 13
The Oyster Sauvignon Blanc | California | 18
Dipinti Pinot Grigio | Italy | 12
Clean Slate Riesling | Germany | 13

red

Albertoni Cabernet Sauvignon | California | 12
Atlas Peak Cabernet Sauvignon | California | 20
Ryder Pinot Noir Estate | California | 13
Proud Pour Pinot Noir | Oregon | 19
Skyfall Merlot | Washington | 12
Ruta 22 Malbec | Argentina | 14
Rosenblum Zinfandel | California | 13
Donna Laura Chianti Alteo | Italy | 15

Desserts

New England strawberry and rhubarb tart | toasted meringue | white chocolate dust | mint syrup | 10
Valrhona chocolate torte | glazed raspberries | cocoa sauce | Chantilly cream | 10
Peach "upside down" cake | blackberry ice cream | whipped cream | 10
Tahitian vanilla crème brûlée | northeast blueberries | lemon poppy seed tuile | 10
Cookies | apricot thyme Linzer | raspberry macaron | chocolate sable | citrus glazed sugar cookie | 10
Selection of house made ice creams and sorbets | 10

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