

BREAKFAST



HEALTHY START

Overnight oats
cinnamon, green apples,
grapes, walnuts 15  

Seasonal berry bowl
mix of fresh berries 16  

Avocado toast
cherry tomatoes, shaved ricotta salata,
olive oil, vin cotto 16 

Parfait
greek yogurt, chocolate amaretto granola
seasonal berries 16 

Steel cut oatmeal
steamed milk, brown sugar,
New England apple compote 15 

Sliced fruit plate
selection of house ripened fruits 15  

FROM THE GRIDDLE \$17

Belgian waffle
Vermont maple syrup,
seasonal fruit 

Pancakes
buttermilk, blueberry, or
chocolate chip 

Panettone french toast
blueberries, cinnamon syrup 

Griddled Johnny cake
New England apple conserve,
barrel aged maple pecans  

FARM FRESH EGGS

Two eggs any style*
choice of breakfast meat,
crispy potato 23 

American classic omelet*
three eggs, crispy potato
choice of toppings, mushrooms, peppers,
red onion, tomatoes, spinach, bacon, ham,
american, cheddar, goat, gruyere 23 

Add Lobster +20

Three egg Boston omelet*
lobster, tarragon, brie,
crispy potato 33 

Traditional eggs benedict*
house made canadian bacon,
poached eggs, hollandaise 25 

Egg white frittata*
marinated zucchini, mozzarella,
tomatoes, basil pesto 25 

SIDES \$8

Thick cut smoked bacon* 

Griddled ham* 

Pork sausage* 

Impossible breakfast sausage  

Chicken & apple sausage* 

Sliced avocado  

Crispy breakfast potato  

PASTRIES \$8

Blueberry muffin 

Fresh baked croissant 

Brown butter cinnamon roll 

Toasted breads 

Assorted bagels 

FRESH PRESSED JUICES & SMOOTHIES \$9

Add pea protein powder +3

Carrot, turmeric, orange juice  

Citrus juice  

Banana almond smoothie  

Coconut green smoothie  

COFFEE & TEA

Jing Rose Hibiscus Iced Tea
7

Coffee & tea
7

Latte & cappuccino
8

Single espresso
7

Double espresso
8

Before placing your order, please inform your server if a person in your party has a food allergy. *Denotes food items are cooked to order or are served raw. Consuming raw or under cooked animal products may increase your risk of foodborne illness  = vegetarian  = vegan  = gluten free

LUNCH



PANE FATTO IN CASA

House made bread basket 8

gluten free option available upon request 

Sepia grissini
Salterione sea salt
&

Rosemary & tomato focaccia

Accompaniments
slow roasted garlic, basil pesto, whipped ricotta

ANTIPASTI

Small dishes to start

Local burrata
caponata, grilled ciabatta 20

Crispy salt cod crocchette
shaved fennel, caper sauce 12

Garden vegetable minestrone
ditalini, tomatoes, parmesan croutons 9  

PRIMI

Handcrafted pasta

Kalon Farms beef & pork bolognese*
tagliatelle, pecorino toscana 32

New England lobster agnolotti*
whipped ricotta, tarragon, leeks,
shaved black truffle 38

Gnocchi di patate
pesto genovese, roasted tomatoes,
rapini, ricotta salata 29

INSALATE

Garden salads

Add grilled chicken* 10, sauteed prawn* 12,
seared scallop* 12, crispy skin salmon* 15, 1/2lb lobster* 20

Little Leaf Farm mixed greens
shaved seasonal vegetables, toasted hemp seeds, agresto vinaigrette 16  

Romaine hearts
anchovy dressing, garlic croutons, crispy parmesan 18

Chicory Panzanella
marinated peach, basil, mint, toasted ciabatta 18  

Heirloom Tomato Salad
grilled red onion, cucumbers, picked mint,
extra virgin olive oil, aged balsamic 20   

DAL FORNO

From the oven

Grana porchetta*
Kalon Farm pork, fennel & basil purée, shaved fennel & New England apple salad 35

Stewed cioppino*
New England shellfish, crispy striped bass, spicy tomato broth 32 

Bone-in veal milanese*
wild arugula, shaved parmesan, grilled lemon, balsamic 35

'Impossible' stuffed tomato
basil pesto, wild mushrooms, puffed farro 30 

DOLCI

Ricotta cheesecake
wild blueberry compote, lemon curd,
amaretto cookie 12

Honey yogurt panna cotta
passion fruit, honey sponge candy,
chocolate sable 12

Tiramisu
cocoa crumb, milk chocolate whipped
ganache, rum gelée 12