

BREAKFAST



HEALTHY START

Overnight oats
cinnamon, green apples,
grapes, walnuts 16

Avocado toast
cherry tomatoes, shaved ricotta salata,
olive oil, vin cotto 18

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

Seasonal berry bowl
mix of fresh berries 17

Parfait
greek yogurt, chocolate amaretto granola,
seasonal berries 17

Sliced fruit plate
selection of house ripened fruits 17

FROM THE GRIDDLE

Belgian waffle
Vermont maple syrup,
seasonal fruit 18

Pancakes
buttermilk, blueberry, or
chocolate chip 18

Panettone french toast
blueberries, cinnamon syrup 19

Griddled Johnny cake
New England apple conserve,
maple pecans 19

FARM FRESH EGGS

Two eggs any style*
choice of breakfast meat,
crispy potato 24

American classic omelet*
three eggs, crispy potato
choice of toppings, mushrooms, peppers,
red onion, tomatoes, spinach, bacon, ham,
american, cheddar, goat, gruyere 24
Add 1/2lb Lobster +25

Three egg Boston omelet*
lobster, tarragon, brie,
crispy potato 36

Traditional eggs benedict*
house made canadian bacon,
poached eggs, hollandaise, crispy potato 27

Egg white frittata*
marinated zucchini, mozzarella,
tomatoes, basil pesto 26

SIDES

Thick cut smoked bacon* 8

Griddled ham* 8

Pork sausage* 8

Impossible sausage 11

Chicken & apple sausage* 9

Sliced half avocado 8

Crispy breakfast potato 8

Smoked salmon 12

PASTRIES \$8

Blueberry muffin

Fresh baked croissant

Brown butter cinnamon roll

Toasted breads

Assorted bagels

FRESH PRESSED JUICES & SMOOTHIES \$11

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 10

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 21

Truffle fries
parmesan, fresh herbs 9  

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 39

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

INSALATE

Garden salads

Little Leaf Farm mixed greens
shaved seasonal vegetables, toasted hemp seeds, agresto vinaigrette 17  

Romaine hearts
anchovy dressing, garlic croutons, crispy parmesan 19

Persimmon salad
tuscan kale, radicchio, persimmon puree, cornbread croutons, toasted almonds,
pomegrante seeds, four spice vinaigrette 19  

Add grilled chicken* 11, sauteed prawn* 12,
seared scallop* 16, crispy skin salmon* 15, 1/2lb lobster* 25

DAL FORNO

From the oven

Grana porchetta*
Kalon Farm pork, fennel & basil purée, shaved fennel & New England apple salad 36

Porchetta Sandwich
served on ciabatta with caper aioli with your choice of fries or a side arugula salad 38

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

'Impossible' stuffed tomato
basil pesto, wild mushrooms, puffed farro 32 

DOLCI

Ricotta cheesecake
wild blueberry compote, lemon curd,
white cake 13

Tiramisu
milk chocolate whipped ganache,
cocoa crumb 13