



• LUNCH •

MUSHROOM SOUP

vermouth, shiitake | 13

LOBSTER BISQUE

classic preparation | 14

MACHE & FENNEL SALAD

herb, citrus, dijon vin | 18

CHOPPED BLT SALAD

blue cheese, cured egg, garlic breadcrumbs, herbs de provence ranch dressing | 17

BURRATA

shaved vegetables, split peas, radish, frisee, prosciutto, sherry vinaigrette | 18

CRAB CAKE

buerre blanc, yuzu daikon, wasabi | 25

STEAMED MUSSELS

chorizo, chive, citrus, root veg chips, fried prosciutto | 19

CHEESEBURGER*

two 4oz patties, gouda, LTO, aioli | 24

LOBSTER ROLL

served chilled with mayo, lemon, celery & herbs on a brioche bun | 38

STEAK AND EGGS*

grilled 6oz bavette, poached eggs, hollandaise with house-cut fries | 42

SALMON*

shaved radish, asparagus, sorrel sauce triosgros | 34

**consuming raw or undercooked items may cause illness*

**before placing your order, please inform your server if a person in your party has a food allergy*