



November 2-16, 2026

LUNCH

\$29.95

Monday – Friday 12pm-3pm

FIRST COURSE

Butternut Squash Soup (GF)

*Roasted Honeycrisp Apple
Toasted Pumpkin Seed | Pecorino Romano*

Heirloom Beet + Arugula Salad (GF)

*Great Hill Blue Cheese | Candied Kumquat
Toasted Sunflower Seed | Cara Cara Orange Vinaigrette*

Crispy Brussels Sprouts (GF)

*Bacon Lardons | Honey Crisp Apple | Pecorino
Fig Balsamic Reduction | Pumpkin Seed*

ENTRÉE

GF Bun Available + \$2

Simple BLT + Black Pepper Mayo

*Applewood Smoked Bacon | Vine Ripened Tomato
Local Arugula | Pain de Lait | Sweet Potato Fries*

Avocado + Free-Range Egg Toast

*Feta | Aleppo Pepper | Preserved Lemon
Multi-Grain Bread*

Crispy Chicken Milanese Sandwich

*Brie Cheese | Fig Jam | Balsamic
Baby Arugula | Ciabatta*

DESSERT

Pumpkin Panna Cotta (GF)

Apple-Cranberry Compote | Tangerine

Mexican Chocolate Bread Pudding

Reposado Tequila + Orange Caramel | Cinnamon Crema

Breakfast For Dessert

*French Toast Doughnut | Toasted Almond
Maple Crème Anglaise*

DINNER

\$44.95

Monday – Friday 5pm – 8pm | Sunday 4pm - 7pm

FIRST COURSE

Warm Tomato Soup

NY Cheddar Cheese Croutons | Gouda | Fontina

EverCrisp Apple + Spinach Salad (GF)

*Roquefort Cheese | Blistered Grapes | Hazelnut
Chardonnay Honey Vinaigrette*

Angry Little Neck Clams +

Pemaquid Mussels

*Sesame Chili Crunch | Tomato-Shrimp Broth
Grilled Ciabatta*

ENTRÉE

Burrata Chicken Parmesan

Rigatoni | Jersey Marinara | Basil

Porcini-Crusted

Petit Beef Tenderloin + \$6 (GF)

Leek Risotto | Haricot Verts

1932 Shrimp Scampi (GF)

*Jumbo Gulf Shrimp | White Wine | Garlic
Spinach | Lemon | Grape Tomato | Lemon Rice Pilaf*

DESSERT

Pumpkin Panna Cotta (GF)

Apple-Cranberry Compote | Tangerine

Mexican Chocolate Bread Pudding

Reposado Tequila + Orange Caramel | Cinnamon Crema

Breakfast For Dessert

*French Toast Doughnut | Toasted Almond
Maple Crème Anglaise*

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