



Starters

Distinctively Crafted Soup of the Day...

Enjoy our chef's daily inspirations
\$10

New England Clam Chowder

Smoked Bacon and Thyme
\$10

Corn Flour Fried Point Judith Calamari

Pepperoncini, Parsley and Lemon Aioli
\$12

Jonah Crab Cake

Sweet and Sour Slaw, Malt Vinegar Tartar
\$16

Mixed Green & Shaved Vegetable Salad

Honey Balsamic, Dijon Mustard,
Buttermilk Ranch or Great Hill Blue Cheese
Dressings
\$12

Caesar Salad

Romaine Hearts, Calamata Olives, Parmesan
Spanish Anchovies and Croutons
\$12

***Arugula and Roasted Pear Salad**

Vermont Gorgonzola and Spiced Maple Pecans
\$14

Lunch Specialties

Chef's Seasonal Feature

Prepared daily using only the freshest
ingredients seasonally and locally farmed.
We would be delighted to share with you
today's selection.

New England Clam Chowder Lunch

Complimentary Refills

Vermont Crackers

Mini Maine Lobster Salad Roll

House Made Dill Pickle
\$23



Spa Healthy Choice

Yuzu Ginger Spring Water Spritzer

Poached Atlantic Salmon
Cucumber, Bean Sprouts and Black Lava Salt

Crispy Fried Point Judith Calamari
Spicy Sweet Chili

Asian Green with Shaved Daikon and Carrot

Mango Sorbet with Sesame Tuile
\$30

Executive Chef Mark Sapienza Executive Pastry Chef Jonathan Hackney

Restaurant Manager Valentino Pitta

*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. Please inform your server if anyone in your party has a food allergy

For parties of 6 or more a 15% gratuity will be added, for parties of 10 or more a 15% gratuity and 3% administration fee will be added to all bills.



Entrees

Maple & Chili Grilled Chicken “BLT”

Apple Wood Bacon, Boggy Meadow Swiss
House Made Potato Chips and Dill Pickle
\$19

Griddled Ham & Cheese Sandwich

Smoked Lucki 7 Farms Ham and Gruyere
Café Fries and Cornichons
\$18

***Northeast Family Farms Beef Burger**

Massachusetts Blue, New Hampshire Swiss
Vermont Cheddar, Grilled Mushroom or Bacon
Café Fries, Buttermilk Fried Onion Rings and Pickle
\$20

Brick Oven Pizza

Fresh Mozzarella and Plum Tomato
Imported Oregano
\$16

Boucher Gorgonzola Pizza

Crimson Grape, Caramelized Onion
Eva’s Garden Rosemary
\$18

Braised Lamb Ragu and Pappardelle Pasta Tomato,

Fennel and Pecorino Romano
\$23

Warm New England Cheese Pie

Shelburne Cheddar, Green Apple,
Crimson Grapes, Celery and Toasted Walnuts
\$19

Lobster “Macaroni & Cheese”

Pasta Shells and Buttery Cracker Crust
Organic Tomatoes
\$23

Chicken & Mushroom Pot Pie

Chanterelles and Autumn Vegetables
\$22

Yankee Style Pot Roasted Beef

Heirloom Carrots and
Buttermilk Scallion Biscuit
\$24

***New Bedford Sea Scallops**

Macomber Turnip, Brussels Sprouts
Pepper Bacon and Sweet Ginger Vinegar
\$25

***Nova Scotia Salmon**

Smoked Fingerlings, Bloomsdale Spinach
Cider and Thyme
\$25

Hearts of Romaine Caesar

Calamata Olives, Parmesan Grana
Croutons and Spanish Anchovies \$16
with Grilled Chicken \$22
with Grilled Gulf Shrimp \$24

New England Cobb Salad

Grilled Chicken, Great Hill Blue, Bacon
Organic Tomato, Dried Cranberries, Egg
Field Greens with Cider Vinaigrette
\$24

Executive Chef Mark Sapienza Executive Pastry Chef Jonathan Hackney

Restaurant Manager Valentino Pitta

*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. Please inform your server if anyone in your party has a food allergy

For parties of 6 or more a 15% gratuity will be added, for parties of 10 or more a 15% gratuity and 3% administration fee will be added to all bills.



Desserts \$9

The Langham, Boston
Chocolate Croissant Bread Pudding
Tangerine Sherbet, Vanilla Anglaise

Selection of Ice Creams and Sorbets

Almond Sesame Tuile

Chef's Selection of Assorted Cookies

French Macaroons, Ganache Spritz

Raspberry Linzer and Mint Meltaways

Roasted Pear Tart

Vanilla Ice Cream, Caramel, Almond Frangipane

Tahitian Vanilla Crème Brûlée

Fresh Berries and Grand Marnier

Jivara Milk Chocolate Semifreddo

Banana Fritter, Cocoa Sauce

Apple and Cranberry Crumb Cake

Maple Walnut Ice Cream, Candied Cranberries

From our Barista

Espresso

\$7

Cappuccino

\$7

Café Latté

\$7

Americano

\$7

Café Macchiato

\$7

Irish Coffee

Jameson, Irish Mist, and Whipped Cream

\$10

Italian Coffee

Amaretto, Kahlua, and Whipped Cream

\$10

Mexican Coffee

Kahlua and Whipped Cream

\$10

Nutty Irishman

Bailey's Irish Cream, Frangelico, and Whipped Cream

\$10

Executive Chef Mark Sapienza Executive Pastry Chef Jonathan Hackney

Restaurant Manager Valentino Pitta

*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. Please inform your server if anyone in your party has a food allergy

For parties of 6 or more a 15% gratuity will be added, for parties of 10 or more a 15% gratuity and 3% administration fee will be added to all bills.