

Lunch Menu

Salads & Soup

New England Clam Chowder**

CLAMS, BACON, NEW POTATOES CUP \$6 / BOWL \$10

Autumnal Fattoush Salad

ROASTED VEGETABLES, CHICKPEAS, MAPLE CHIPOTLE VINAIGRETTE, ARTISTRY PITA \$15

Mesclun Greens Salad

CHERRY TOMATOES, RICOTTA SALATA, RED WINE BALSAMIC \$12

*ADD ROASTED CHICKEN BREAST **\$6*

Steak Wedge Salad**

JALAPENO RANCH, TOMATOES, CHARRED RED ONION, CELERY CURLS, BLUE CHEESE \$20

Caesar Salad

BABY ROMAINE, ANCHOVY-PARMESAN DRESSING, CROUTONS \$9

ADD ROASTED CHICKEN BREAST \$6

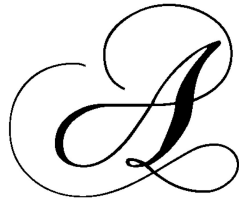
Lobster Cobb Salad**

*BABY ROMAINE, NATIVE LOBSTER, AVOCADO, BACON, TOMATO, HARICOT VERTS, FARM EGG,
BLUE CHEESE \$22*

*Before placing your order, please inform your server if anyone in your party has a food allergy.

**These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.





Entrees & Sandwiches

Today's Quiche

SERVED WITH MIXED GREENS SALAD \$14

Grilled Cheese & Creamy Tomato Bisque

FONTINA & MOZZERELLA \$14

Braised Chicken Thigh

CRISPY YUCCA & BRUSSELS SPROUTS \$16

Duck Confit Sandwich

BRIE, SLICED APPLES, WHEAT TOAST \$16

Honey Nut Squash Risotto

SAGE & CHEDDAR \$15

Faroe Island Salmon

ROOT VEGETABLES, LEMON THYME AIOLI \$20

Lobster Macaroni & Cheese

CHEDDAR, CONCHIGLIE PASTA, SEASONED BREAD CRUMBS \$22

Artistry Burger**

*AGED VERMONT CHEDDAR, BRIOCHE BUN,
ONION COMPOTE, HOUSE PICKLES, HAND CUT FRITES \$16
ADD BACON \$2*

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