

DINNER MENU - \$50

STARTER

NEW ENGLAND CLAM CHOWDER

CAESAR SALAD

parmesan croutons

SCARLET SALAD

dried cranberries, crispy shallots

ENTRÉE

CHICKEN POT PIE

roasted chicken, red bliss potatoes, carrots, peas

12OZ. SIRLOIN STEAK TIPS

*grilled medium, cognac peppercorn cream,
seasonal vegetable, starch*

POTATO CRUSTED HADDOCK

sweet corn and bacon chowder

DESSERT

FLOURLESS CHOCOLATE CAKE

salted peanut brittle

CARROT CAKE

cream cheese icing

SERVED WITH COFFEE + TEA

Menus are seasonal and subject to change.

Prices do not include tax or gratuity.



DINNER MENU - \$60

STARTER

OYSTERS ON THE HALF SHELL
TUNA TARTARE
ICED JUMBO SHRIMP

SALAD

NEW ENGLAND CLAM CHOWDER
CAESAR SALAD

parmesan croutons

BEET, ARUGULA + APPLE SALAD

fennel, walnuts, grainy mustard, Jasper Hill farm cheese

ENTRÉE

ROAST STATLER CHICKEN BREAST

citrus pan juices, seasonal vegetable, starch

12OZ. NEW YORK SIRLOIN

grilled medium, seasonal vegetable, starch

PAN ROASTED SALMON

poblano cream, seasonal vegetable, starch

TAGLIATELLE FRA DIAVOLO

spicy tomato, olives, capers, crushed red pepper

DESSERT

FLOURLESS CHOCOLATE CAKE

salted peanut brittle

CARROT CAKE

cream cheese icing

VERMONT MAPLE BREAD PUDDING

vanilla ice cream

SERVED WITH COFFEE + TEA

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PASSED HORS D'OEUVRES

Passed items are priced by the dozen. One dozen minimum order.

Golden BBQ Chicken Skewer
\$36.00

Lobster Salad Crostini
\$52.00

Basil Balsamic Steak Skewer
\$42.00

Scallops + Bacon
\$42.00

Seared Spicy Tuna
\$42.00

Caprese Skewers
\$36.00

Spanakopita Tarts
\$32.00

STATIONARY HORS D'OEUVRES

Stationary items are priced per person unless otherwise noted.

Artisanal Cheeses
Fresh berries, assorted crackers
\$5.00

Sliced Fruit Platter
\$5.00

Iced Shrimp Cocktail
Cocktail sauce
\$3.75/piece

Warm Crab + Vermont Cheddar Dip
Lavash crackers
\$8.00

Vegetable Crudité
\$5.00

Charcuterie Board
Cured meats, cheeses, parmesan crisps, pickled vegetables, whole grain mustard
\$12.00

New England Raw Bar
Shrimp, little necks, oysters, lobster tail, crab salad, cocktail sauce, lemon, horseradish
\$25.00

PIZZAS

Pizzas can be passed or set stationary. Cut into 16 small slices for events.

Margherita
San Marzano tomato, basil, fresh mozzarella
\$14.00

Fig + Pancetta
Caramelized onion, goat cheese, arugula, port wine figs
\$15.00

Lobster Bake
New potatoes, chorizo, sweet corn, fresh cracked lobster
\$25.00

Sausage, Pepper + Onion
\$15.00

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LUNCH MENU - \$45

STARTER

NEW ENGLAND CLAM CHOWDER

CLASSIC CAESAR SALAD

Chopped romaine, parmesan croutons

SPICY TUNA TARTARE

Cucumber, sesame, wasabi crackers

ENTRÉE

8OZ. SIRLOIN STEAK TIPS

Grilled medium, potato chips, vegetable

CHICKEN POT PIE.

Roasted chicken, red bliss potatoes, carrots, peas

SCARLET SALAD WITH SALMON

Field greens, cranberries, crispy shallots

DESSERT

WARM FLOURLESS CHOCOLATE CAKE

Vanilla ice cream

CARROT CAKE

Cream cheese icing

SERVED WITH COFFEE + TEA

Menus are seasonal and subject to change.

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