



MIDDAY



* SNACKS *

THAI BASIL
SWEET POTATO FRIES
*Peanut Sauce, Adobo Spice,
Peanut Thai Basil Gremolata*
12

SPICED SCALLOPS
*Roasted Squash Purée,
Toasted Pumpkin Seeds, Chive Oil,
Pea Shoots*
18

BACON-WRAPPED FIGS
Spiced Maple-Bourbon Glaze
13

JUMBO CRAB CAKE
*Roasted Saffron Corn Salad,
Cajun Remoulade*
18

CHEESE & CHARCUTERIE
*Daily Selection of Two Cheeses
& Two Charcuterie Meats
Seasonal Accompaniments,
Spiced Nuts, Apples,
Housemade Everything Crackers*
25

HARVEST BRUSCHETTA
*Roasted Butternut Squash & Apple,
Herbed LaClare Goat Cheese,
Candied Walnuts, Great Harvest Crostini*
16

GLAZED BRUSSELS SPROUTS
Maple-Bourbon Glaze
8

PAN-ROASTED CAULIFLOWER
*Herbed Compound Butter, Pine Nuts,
Sartori SarVecchio Parmesan,
Toasted Panko*
10

TOMATO BASIL SOUP
Fresh Mozzarella, Balsamic Reduction
BOWL 6 | CUP 4

SOUP OF THE DAY
BOWL 6 | CUP 4

* SALADS *

NIÇOISE SALAD
*Mixed Greens, Honey Dijon Vinaigrette, Green Beans, Cherry Tomatoes,
Fingerling Potatoes, Three Brothers Soft Egg, Olives
with Choice of Salmon or Tuna*
20

AVOCADO CHICKEN SALAD
*Mixed Greens, Avocado, Chicken, LaClare Goat Cheese, Figs,
Toasted Almonds, Corn, Tomatoes, Croutons, Champagne Vinaigrette*
17
SUB FALAFEL FOR CHICKEN OR SUB SALMON FOR CHICKEN +\$2

* LUNCH ENTREES *

FAROE ISLANDS SALMON
*Roasted Red Potato, Brussels Sprouts, Asparagus,
Nueske's Bacon Lardons, Oliva di Vita Basil Oil, Lemon-Caper Aioli*
27

CHICKEN POT PIE
Topped with Housemade Biscuit
18

BUDDHA BOWL*
*Quinoa, Roasted Root Vegetables, Herbed Falafel, Avocado Tzatziki,
3 Brothers Sunny Side Up Eggs*
17

POKE BOWL*
*Jasmine Rice, Edamame, Bok Choy & Turnips, Toasted Sesame Seeds,
Avocado, Roasted Shiitakes, Spicy Mayo*
20

CAULIFLOWER TIKKA MASALA*
Jasmine Rice, Red Potatoes, Carrots, Naan Bread
20

**Additional Proteins:*
+ YELLOW FIN TUNA 8 + SALMON 6 + TENDERLOIN 7
+ SHRIMP 6 + CHICKEN 4

* SANDWICHES *

*Served with Sweet Potato Fries & House Aioli
Sub Side Salad
Sub Soup Cup \$2 Bowl \$4
Sub Thai Peanut Fries \$4*

PESTO CHICKEN SANDWICH
*Pesto, Sun-Dried Tomato Aioli, Spinach,
Mozzarella Cheese, Pickled Red Onion,*
15

AVOCADO MELT
Herbed Avocado Hummus, Spinach, Tomato, Muenster Cheese
15

CHIMICHURRI STEAK SANDWICH
Arugula, Manchego Cheese
20

BELFRÉ ANGUS BURGER
Nueske's Bacon, Tomato, Mixed Greens
17
+ EGG 2 | + AVOCADO 2 | + CHEESE 1

NEW ENGLAND LOBSTER ROLL
Served on a Buttery Split-Top Loaf
23

Executive Chef Jason Herbrand

Sous Chef Nicole Rybold