

PRE FIX LUNCH 40

Starter
Lentil soup
Clam Chowder

Main
Mixed Green Salad
Arugula Salad
Caesar Salad

Dessert
Affogato
Dessert Box

Add: Grilled Chicken* 13, Sautéed Prawns* 15, Crispy Skin Salmon* 15,
Lobster* 25, Seared Scallops* 28

LITE FARE

Lentil Soup 13  
Mirepoix, Roasted Mushrooms, Parsley, Oregano

New England Clam Chowder 17
Fresh Chopped Clams, Potatoes, North Country Bacon, Clam
Velouté, Oyster Crackers

Buratta 21 
Spring Onion Jam, Toasted Zucchini Bread, Chopped Hazelnuts,
Upland Cress


Grilled Squash 20 
Grilled Zucchini, Whipped Ricotta, Lemon, Hazelnuts, EVOO

House-Made Focaccia 12 
Caramelized Onion and Fontina Cheese,
Local Sea Salt, First Press Olive Oil, Balsamic

Caesar Salad 17
Baby Romaine, Parmesan, Egg Mimosas, Anchovy Pesto, Herbed
Croutons

Italian Chopped Salad 23 
Salami, Mortadella, Provolone, Banana Peppers, Kalamata
Olives, Iceberg Lettuce, Cherry Tomatoes, Red Onion
Creamy Italian Vinaigrette

Mixed Green Salad 16  
Seasonal Vegetables, Heirloom Tomatoes, Garden Herbs, White
Balsamic Vinaigrette

Arugula Salad 17 
Farro, Shaved Asparagus, Parmesan Cheese, Vegan-Lemon
Vinaigrette, Toasted Almond Crumble

LARGE PLATES

Pan Roasted Cod 36 
Charred Broccolini, Puttanesca

Crab Orecchiette 39 
Fresh Jonah Crab, Peas, Asparagus, Pecorino, Lemon-Herb
Breadcrumbs

Gemelli 31
Vegan Basil Pesto, Sautéed Mushrooms, Roasted Cherry
Tomatoes

Roasted Green Circle Chicken Breast 32 
Lemon Risotto, Grilled Artichokes, Basil Aioli

HANDHELDS


Lobster Roll 46 
Maine Lobster, Lemon Aioli, Brioche Bun, French Fries

Panino Caprese 24
Fresh Mozzarella, Roasted Pepper, Sun-Dried Tomato Aioli,
Basil, French Fries

Panino Mortadella 27
Provolone, Spring Onion Pesto, Broccoli Rabe, Calabrian
Chili, French Fries

Grana Burger 28
Two 4-Ounce Smash Patties, Melted Fontina, Crispy
Prosciutto, Roasted Garlic Aioli, Shaved Red Onion, Arugula,
French Fries

Before placing your order, please inform your server if a person in your party has a food allergy. *Denotes food items are cooked to order or are served raw. Consuming raw or under cooked animal products may increase your risk of foodborne illness  = vegetarian  = vegan  = gluten free

 = locally sourced and sustainable

An automatic gratuity of 20% will be added to the bill for parties 6 or more

THE GOOD STUFF

Spiced Pear Mimosa 15
Spiced Pear, Lemon, Cinnamon,
Bubbles

Guava Margarita 16
Avion Tequila, Lime, Dry Curaçao,
Guava

Rise and Brine 17
Absolut Vodka, Ancho Verde,
House Bloody Mary

Dirty Chai Latte non-alcoholic 9
Espresso, Chai, Agave, Milk

Can You Coco-Not non-alcoholic 9
Pineapple, Coconut, Lime, Soda

The Floor is Guava 9 non-alcoholic
London Essence Roasted Pineapple Soda,
Guava, Lemon

CAFE

Coffee & Tea 7

Latte & Cappucino 9
add Vanilla, Chai or Cinnamon +2

Espresso
Single 7
Double 11

Raspberry-Rose
Iced Tea 9

BEER

Menabrea, Bionda, Lager 8

Allagash Fine Acre, Ale 9

Lawson's Finest, Sip of Sunshine IPA 12

Narragansett, Lager 6

Mighty Squirrel, New England IPA 10

Stormalong Mass Appeal, Cider 11

Sam Adams (non-alcoholic) IPA 7

WINE BY THE GLASS

Sparkling

Adami Bosco Di Gica, Prosecco, Valdobianche, Italy NV 17

Champagne Taittinger, Brute Cuvée Prestige, Burgundy, France NV 26

Le Grand Courtage, Brut Rosé, Burgundy, France NV 15

Red

Cline Seven Ranchlands, Pinot Noir, Sonoma, CA 2021 17

Domaine Bousquet Reserva, Malbec, Mendoza, Argentina 2021 15

Damilano, Nebbiolo, Langhe, Italy 2020 17

Ancient Peaks, Cabernet Sauvignon, Paso Robles, CA 2020 18

Château Cap de Merle, Bordeaux, France 2020 19

White

Lawson's Dry Hills, Sauvignon Blanc, Marlborough, New Zealand 2021 17

Tiefenbrunner, Pinot Grigio, Alto Adige, Italy 2021 18

Jean-Marc Brocard, Chardonnay, Chablis, France 2022 17

Au Contraire, Chardonnay, Sonoma, CA 2019 20

Rosé

Château de Berne, Romance Rosé, Provence, France 2021 16

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