

PRE FIX LUNCH 45

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 16  
Mirepoix, Roasted Mushrooms, Parsley, Oregano


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

Buratta 25 
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 20
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 19  
Seasonal Vegetables, Heirloom Tomatoes, Garden Herbs, White
Balsamic Vinaigrette

Arugula Salad 20 
Farro, Shaved Asparagus, Parmesan Cheese, Vegan-Lemon
Vinaigrette, Toasted Almond Crumble

LARGE PLATES

Pan Roasted Cod 37 
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 36 
Lemon Risotto, Grilled Artichokes, Basil Aioli

HANDHELDS

Lobster Roll 47 
Maine Lobster, Lemon Aioli, Brioche Bun, French Fries

Panino Caprese 25
Fresh Mozzarella, Roasted Pepper, Sun-Dried Tomato Aioli,
Basil, French Fries

Grana Burger 29
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 19
Spiced Pear, Lemon, Cinnamon,
Bubbles

Guava Margarita 19
Avion Tequila, Lime, Dry Curaçao,
Guava

Rise and Brine 20
Absolut Vodka, Ancho Verde,
House Bloody Mary

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

Can You Coco-Not non-alcoholic
Pineapple, Coconut, Lime, Soda 14

The Floor is Guava non-alcoholic
London Essence Roasted Pineapple Soda,
Guava, Lemon 14

CAFE

Coffee & Tea 8
Latte & Cappucino 10
add Vanilla, Chai or Cinnamon +2

Espresso
Single 8
Double 10

Iced Tea 10

Raspberry-Rose
Iced Tea 10

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 9

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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