

Appetizers

Soup of the Day ~9
(Made in House)

Fruit Cup ~6

Home Fries ~5

Mango Lassi Parfait ~12
*Mango Puree, Yogurt, Honey,
Saffron, Pistachios, Berries.*

Kale & Apple Salad ~11
*Cranberries, Carrots, Pecans,
Parmesan Peppercorn Dressing.*

Add Protein

*Shrimp ~ \$14 Chicken Breast ~16
Salmon ~\$15*

Pakora Vegetable Fries ~14
*Chickpea Battered, Fried, Assorted Vegetables,
Mango Sour Cream.*

Steamed Littleneck Clams ~18
*Seasoned With Cherry Tomato, Garlic,
Chili, Curry Leaf, Garlic Bread.*

Steamed Mussels ~14
Coconut Milk, Thai-Chili, Mustard Seed, Broth.

Shrimp Pakora ~14
Chickpea Battered, Fried, Sweet Chili Sauce.

Petit Lamb Chops ~15
Warm Root Vegetable Salad & Mint Aioli.

Breakfast

French Toast ~8
Maple Syrup & Powdered Sugar.

Pancakes ~8
Maple Syrup & Powdered Sugar.

Add Ons ~4

*Banana Pecan Foster
Mixed Berries*

Cinnamon Sugar Popover ~16
*Vanilla Poached Apple, Whipped Cream Cheese,
Brandy Cream Sauce, & Berrie Salad.*

Eggs

Two Egg Breakfast ~10
Two Eggs Any Style, Home Fries, Toast.

Gail Omelet ~13
*Spinach, Onion, Peppers, Mushrooms,
Home Fries, Toast.*

Rego Omelet ~13
*Chourico, Bacon, Sausage, Cheddar,
Home Fries, Toast.*

Traditional Benny ~16
*Two Poached Eggs, Canadian Bacon,
Hollandaise, Home Fries, English Muffin.*

Smoked Salmon Benny ~16
*Two Poached Eggs, Sauteed Spinach,
Smoked Salmon, Hollandaise,
Home Fries, English Muffin.*

Lamb Hash Benny ~18
*Two Poached Eggs, Lamb Hash,
Mint Hollandaise, Home Fries, English Muffin.*

Lobster Benny ~32
*Two Poached Eggs, 3 1/2 oz Lobster,
Hollandaise, Home Fries, Rye Bread.*

Tomato Goat Cheese Benny ~14
*Two Poached Eggs, Tomatoes, Goat Cheese,
Lemon, Arugula, Hollandaise,*



Raw Bar

Cold Jumbo Shrimp (each) ~3.00
Cocktail Sauce).

***Oysters on a half shell (each) ~2.75**
Balsamic Peppercorn Sorbet.

***Littlenecks on a half shell (each) ~2.50**
Lemon & Horseradish.

Naan Bread Selection

**Plain ~3 Garlic ~4 Olive ~4
Cheddar ~6**

Sandwiches

(Served With House Made Chips)

Bacon Egg & Cheese ~16
Bacon, Egg, Cheese, Avocado, On Naan.

Blackened Salmon ~18
*Arugula, Red Onion, Avocado,
Harissa Honey Aioli, On Naan.*

Lamb ~18
*Lamb Hash, Lettuce, Onion, Tomato,
Raita, Mint Chutney, On Naan.*

Smoked Salmon BLT ~16
*Smoked Salmon, Bacon, Mixed Greens,
Tomato, Mayo, On Naan.*

Chicken ~16
*Pulled Chicken, Cheddar Cheese, Avocado,
Lettuce, Onions, Mango Sour Cream, On
Naan.*

Shaved Steak ~18
*Swiss Cheese, Caramelized Onion,
Horseradish Sour Cream, On Naan*

Vegetable ~15
*Mozzarella, Herb Roasted Root Vegetables,
Garbanzo Beans, Spinach, On Naan.*

Lobster Roll ~32
*Grilled Brioche Roll, Naked Lobster,
With Three Sauces.*

Entrées

Salmon ~26
*Blackened, Olive Oil, Chickpea Puree,
Apple, Pecans, Dried Cranberries,
& Carrot Salad.**

Easter Ham Plate ~24
*Honey Glazed, Mashed Potatoes,
Gravy, Seasonal Vegetables.*

Steak & Egg ~34
*4 oz Tenderloin, (Flavor),
Deviled Eggs, Parsnip Puree.*
Water Crisp, Apple, Crisp Potatoes,
Salad, With Orange Hollandaise,*

Sautéed Flounder ~26
*Roasted Fingerling Potatoes,
Sauteed Spinach, Lemon, Wine,
& Butter Sauce.*

Duck Meatballs ~27
*Bucatini, Garlic, Broccoli Rabe,
Tomato Red Wine Marinated, Parmesan.*

*Consuming raw meat & shellfish or products not cooked to recommended internal temperatures can increase your risk of illness.
If you have any food allergies, please notify the server.*

Seasonal Cocktails

Coconut Martini ~14

*Stoli Vanilla Vodka, Malibu Rum,
Coco Lopez.*

Pear Martini ~14

*Grey Goose Pear, St. Germain,
Lemon Juice, Simple Syrup.*

Pomegranate Margarita~13

*Lunazul Tequila, Pama Liquor,
Orange, Lime Juice.*

Blackberries & Thyme ~14

*Blackberry & Thyme Infused Bombay Gin,
Giffard Framboise, Lemon Juice,
Simple Syrup.*

Apricot Ginger Fizz ~14

*New Amsterdam Vodka, Cantons Ginger Liquor,
Giffards Apricot Liquor, Lemon Juice,
Simple Syrup, Soda.*

Classics

Aperol Spritz ~13

Aperol, Prosecco, Soda Water.

House Margarita ~13

*Lunazul Tequila, Triple Sec,
Fresh Lime, Agave.*

(Blueberry & Strawberry Available)

Manhattan ~13

*Evan Williams Bourbon, Antica,
Angostura Bitters.*

Aviation ~14

*Luxardo Maraschino Liquor,
Bombay Sapphire, Violet Liquor, Lemon Juice.*

The Improved Whiskey Cocktail ~14

*Evan Williams, Luxardo Maraschino Liquor,
Absinthe, Bitters.*

Mocktails

No Fashion ~8

*Orange, Cherry, Maple Syrup,
Black Walnut Bitters.*

The Stella ~8

*Coco Lopez, Pineapple Juice, Lime Juice,
Grenadine.*

Grand Slam ~8

*Carrot Juice, Ginger Juice, Lemon Juice,
Honey.*

Blackberry Thyme-out ~8

*Blackberry & Thyme Simple Syrup,
Lemon Juice.*



By The Glass

White

Fernando Pighin & Figli Pinot Grigio, IT ~12

Louis Jadot, Macon Village Chardonnay, FR~13

Storypoint Chardonnay, CA ~13

Markham Chardonnay, CA ~15

Seapearl Sauvignon Blanc, NZ ~12

Pine Ridge Chenin Blanc Viognier, CA ~14

Chateau de Sancerre, FR ~17

Aime Roquesante Rose, FR ~13

Machio Prosecco, Italy |187mL| bottle ~12

Risata Moscato, Italy |187mL| bottle ~12

Moet Chandon Brut |187mL|bottle ~15

Red

Chateau Souveraine Cabernet Sauvignon, CA ~12

Oberon Cabernet Sauvignon, Napa Valley, CA ~15

Casa Ferreirinha Vinha Grande Red Blend, PRT ~15

Gascon Malbec, ARG ~12

Decoy Pinot Noir, CA ~13

Beer

Budweiser Lager, MO ~6

Bud Light Lager, MO ~6

Coors Light, CO ~6

Michelob Ultra Light, MO ~6

Samual Adams Boston Lager, MA ~6

Heineken Euro Lager, NE ~7

Amstel Light Euro Lager, NE ~7

Corona Extra, MX~6

High Noon Seltzer ~8

*Stella Artois ~6
(Non-alcoholic)*

French Press Coffee

Sumatra

Ethiopian Ignatieff

Kenya AA Gatina

Guatemala Antigua Pea Berry

Specialty Teas

Earl Grey

Imperial Green

English Breakfast

Chai

Decaffeinated Teas

Peppermint

Chamomile Flowers

Ginger-Lemon

Roobios African Red

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