

Lunch Prix Fixe *Served Monday through Friday, 12pm to 2:15pm*

Two Courses **37** Three Courses **44**

Add a glass of wine **12**

First Course

Roasted Honey Nut Squash Granny Smith Apples, Walnuts, Cider

Steamed Mussels Garlic, Tomato, Fennel, Basil

Main Course

Sea Bream a la Plancha Kabocha Squash, Cauliflower, Brussels Sprouts, Mediterranean Relish

Garganelli Yellow Tomato, Broccoli Rabe, Parmesan

Dessert

Chocolate Molten Cake Cappuccino Ice Cream

Trio of House-Made Sorbets

Wine Selections

Prosecco Tullia Brut Veneto Italy NV

Pierre-Henri Gadais, Muscadet sur Lie, Saint Fiacre, France 2015

Alios, Grenache, Vin de Pays de l'Herault, Languedoc-Roussillon, France 2012

Lunch *Served Monday through Friday, 12pm to 2:15pm*

First Course

Butternut Squash-Chili Soup Onion Crema, Pumpkin Seeds 15

Melon Salad Cucumber, Aleppo Pepper, Sunflower Seed Yogurt, Mint 19

Belgian Endive Strawberries, Goat Cheese, Candied Hazelnuts 18

Tuna Crudo Pickled Seaweed, Seabean, Sesame 22

Grilled Octopus Navy Beans, Red Onions, Castelvetrano Olives, Celery Salt Aioli 21

Stracciatella Heirloom Tomato, Plum, Basil, Focaccia Crisps 23

Field Greens Salad Verjus Vinaigrette, Radish, Cucumber, Cherry Tomatoes 16

Plancha Entrées

Sea Scallops Portland, ME 34

Wild Striped Bass Montauk, NY 29

Grey Triggerfish Barnegat Light, NJ 27

Main Course

Gryère Soufflé Bitter Greens, Speck Ham (Please allow 20 minutes) 26

Creekstone Farms Burger Smoked Bacon, Blue Cheese, Onions, Pickles, Fries 25

Atlantic Blue Crab Cakes Cucumber Slaw, Stone-Ground Mustard Sauce 38

Crisp Hearts of Palm Baby Bok Choy, Sweet Corn, Coconut, Lemongrass, Chili 26

Black Sea Bass Wild Grains and Seeds Salad, Yellow Squash, Gooseberry Vinaigrette 29

Green Circle Chicken Sweet Corn Risotto, Chanterelle Mushrooms, Grilled Scallion 28

Saffron Campanelle Florida Shrimp, Summer Squash, Basil 27

Tuna Niçoise Salad Heirloom Beans, Bliss Potatoes, Green Olive-Piquillo Tapenade (Without Tuna) 21

Brunch *Served Saturday, 11:30am to 2:15 and Sunday, 11am to 2:15pm*

Three Course Brunch

55

Members receive a complimentary beverage and a 10% discount on all food

Mimosa, Bloody Mary, Orange , Grapefruit or Cranberry Juice

First Course

Butternut Squash-Chili Soup Onion Crema, Pumpkin Seeds

Cherry Tomato Quiche Sheep's Milk Ricotta, Baby Lettuces

Pâté de Campagne House Pickles, Grainy Mustard, Toasted Sourdough, Fig Preserves

Quinoa-Oat Granola Plums, Pistachios, Greek Yogurt, Black Cardamom Honey

Salmon Gravlox Buttermilk, Dill, Cucumber, Pumpernickel

Maine Crab Salad Avocado, Peanut, Cilantro, Tamarind-Lime Vinaigrette

Melon Salad Cucumber, Aleppo Pepper, Sunflower Seed Yogurt, Mint

Main Course

Today's Omelet Caramelized Onions, Potatoes, Bacon, Cheddar Cheese

Saffron Campanelle Florida Shrimp, Summer Squash, Basil

Eggs Benedict with Pancetta Bitter Greens Salad, Roasted Tomato, Hollandaise

House -Made Kielbasa Green Spätzle, Swiss Chard, Scallion, Mustard Jus

Steamed Black Sea Bass Squash Purée, Pumpkin Seed & Grain Salad, Gooseberry Vinaigrette

Cod Basquaise Potato Purée, Peppers, Peas, Saffron

Crisp Hearts of Palm Baby Bok Choy, Sweet Corn, Coconut, Lemongrass, Chilies

Challah French Toast Black Plum Compote, Goat Fromage Blanc, Almond Crumble

Sides 5

Smoked Bacon | Crispy Fingerling Potatoes | Zucchini

Dessert

Apple Walnut Torte Petite Vanilla Panna Cotta, Raspberries

Cappuccino Crème Brûlée Biscotti

Key Lime Meringue Pie Balsamic Blackberries, Mango Sauce

Chocolate Caramel Tart Crème Chantilly , Strawberries

Seasonal Fresh Fruit Fruit Sorbet

Dinner *Served Friday and Saturday, 5:30 to 10 pm (last seating at 8:45 pm)*

First Course

Butternut Squash-Chili Soup Onion Crema, Pumpkin Seeds	16
Tuna Crudo Pickled Seaweed, Seabean, Sesame	22
Mediterranean Octopus Navy Beans, Red Onions, Celery Salt Aioli, Castelvetroano Olives	24
Belgian Endive Strawberries, Goat Cheese, Candied Hazelnuts	19
Grilled Pizzetta Buffalo Mozzarella, Wild Mushrooms, Basil, Guanciale	20
Melon Salad Cucumber, Aleppo Pepper, Sunflower Seed Yogurt, Mint	19
Stracciatella Heirloom Tomato, Plum, Basil, Focaccia Crisps	23

Plancha Entrées *(Served with Horseradish Crème, Roasted Pepper & Tomato, Pineapple-Chili Relish)*

Wild Striped Bass Montauk, NY	38
Sea Scallops Nantucket, MA	40
Turbot Spain	42

Main Course

Maine Lobster Pepper Nage, Baby Lettuce, Marcona Almonds	42
Pancetta-Wrapped Rainbow Trout Mustard Greens, Radishes, Dill-Pepper Yogurt	38
Rohan Duck Corn Pudding Cake, Swiss Chard, Pickled Blueberries, Scallion	39
Crisp Hearts of Palm Lemongrass, Sweet Corn, Bok Choy, Coconut, Chili	28
Pork Tenderloin & Belly Poblano-Pesto Grits, Broccoli Rabe, Chipotle, Black Mission Fig	37
Wagyu Hanger Steak Fairy Tale Eggplant, Chayote Salad, Chimichurri	45

Side Dishes 10

Fingerling Potatoes with Salsa Verde | Crispy Sunchokes with Garlic Aioli

Dessert

13

Profiteroles

Strawberry Ice Cream, Chocolate Sauce

Apple Cake Tatin

Crème Fraîche Ice Cream, Cranberry Sauce

Brûléed Banana Sundae

Brown Butter Pecan Ice Cream

Chocolate Molten Cake

Vanilla Ice Cream

Cappuccino Brûlée

Biscotti

Dessert Wines

Brachetto Passito “Pian del Sogni” Forteto Della Luja Piedmont, Italy 2013 14

Moscato d’Asti “San Maurizio” Forteto Della Luja Piedmont, Italy 2015 13

Pedro Ximenez “Solera 1927” Alvear Andalusia, Spain 13

Broadbent Madeira Malmsey 10 Years Old

Madeira, Portugal NV 14

Cognac & Scotch

Courvoisier Cognac VS 19

Glenfiddich Single Malt Scotch 12 Years 20

Macallan Single Malt Scotch 12 years 22