



RESTAURANT WEEK

BRUNCH | \$35 PER GUEST

STARTER

choice of

CAESAR SALAD

little gem lettuce/parmesan/anchovy/croutons/garlic-dill dressing

BURRATA TOAST

pistachio pistou/calabrian chile-honey/lemon

NEW ENGLAND CLAM CHOWDER

clams/bacon/potatoes/classic

MAIN

choice of

COCONUT-CARDAMOM FRENCH TOAST ♻️

almonds/pomegranate/whipped cream/passion fruit-maple syrup

BLACK FOREST HAM + GRUYÈRE OMELETTE 🌿

greens/brunch potatoes

CRAB CAKE BENEDICT*

poached eggs/bacon/green princess sauce/hollandaise/big crumbs

DESSERT ♻️

LIME PIE

graham cracker crust/whipped cream

FLOURLESS CHOCOLATE CAKE 🌿

vanilla bean ice cream/candied orange



= PLANT-BASED



= VEGETARIAN



= GLUTEN FREE

*Food items are cooked to order or served raw.

Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness.