

BREAKFAST FAVORITES

- ✓ **Sliced Fruit and Berries Plate** 17
Vermont Honey & Stony Field Organic Natural Yogurt
- Smoked Salmon and Cream Cheese** 17
Toasted Bagel and Condiments
- ✓ **Nutella Filled French Toast** 17
Banana Honey Rum Sauce

EGGS

Eggs Benedict*

- Poached White Mountain Organic Eggs, Spinach, Shallots, Espelette Pepper Hollandaise Sauce*
- With Canadian Bacon* 16
- With Lobster* 22
- With Smoked Salmon* 18

Create Your Own White Mountain Three Egg Omelet*

- Choice of Peppers, Mushrooms, Tomatoes, Asparagus, Spinach, Shallots, Cheddar Cheese, Sausage or Ham Served with Pomme Frites* 14

Ricotta Breakfast*

- Fresh Narragansett Creamery Ricotta, Spinach, Roasted Tomato, Avocado, Mushroom, Sourdough Toast, Two White Mountain Organic Poached Eggs* 16



Steak and Eggs*

- Bavette, Wild Mushrooms, Potato Gratin* 21

SALADS

Rockland Peekytoe Crab Salad

- Grilled Watermelon, Avocado, Vegetable Macedoine, Kalamata Aioli, Watercress* 19

Grilled Medium Rare Tuna Niçoise Salad*

- Roasted Tomatoes, Mache, Kalamata Dust, Peruvian Potatoes, Boquerones, Organic Poached Egg, Basil Lime Vinaigrette* 17

SANDWICHES

New England Lobster Roll

- Lobster Knuckle and Claw, Grilled Brioche Bun* 24

Grilled Tuna Steak Burger*

- Crispy Arugula, Bibb Lettuce, Fried Organic Egg, Tomatoes, Kalamata Aioli, Brioche Bun* 19.50

Beef Burger*

- Vermont Cheddar, Kale Caesar Salad, Sundried Tomato Aioli* 19.50

ENTRÉES

✓ Jumbo Beet Ravioli, Artichoke, Lemon Zest

- Basil Emulsion* 17

✓ Quinoa Risotto

- Grilled Asparagus, Seasonal Mushrooms, Pistachio Emulsion, Parmesan Cheese Cream* 17/28

Moules Frites Provençal

- Bouillabaise Jus, Basil Aioli* 21

Pan Seared Atlantic Salmon

- Roquette, Heirloom Tomato Tartar, Barley Risotto* 33

Roasted Springer Mountain Farms Natural Chicken

- Tomato Farcie, Natural Jus* 29

SIDE DISHES

- Grilled Asparagus 7
- Green Salad
- Rosemary Roasted Purple Potatoes, Garlic, Olive Oil
- Steamed Seasonal Vegetables
- Thyme Truffle Pomme Frites
- Ratatouille Provençal

Before placing your order, please inform your server if a person in your party has a food allergy.

*These items contain raw ingredients and are prepared to order.



Brandt Beef: Raised without hormones and antibiotics.

*Massachusetts Food Code requires disclosure that the consumption of raw or undercooked meat, fish or egg products may increase the risk of foodborne illness. 17% service charge and applicable taxes are added to parties of six or more. 20% service charge and applicable taxes are added to private parties booked in the Olive Oil Private Dining Room