



## **Lunch Menu 1**

### **~ First Course ~**

*(select 1 for entire party)*

***New England Clam Chowder***

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***Mixed Greens***

*Balsamic Vinaigrette*

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***Spiced Apple Salad***

*Mache, Baby Kale, Toasted Vermont Goat Cheese, Honey Candied Pistachios,  
Brioche, Apple Cider Vinaigrette*

### **~ Entrée - Choice of ~**

***Grilled Tuna Steak Burger***

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

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***Tomato, Seasonal Mushrooms, Butternut Squash Orzotto***

*Goat Cheese, Saffron Aioli Jus*

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***Beef Burger***

*Vermont Cheddar, Kale Caesar Salad, Sun Dried Tomato Aioli*

### **~ Dessert ~**

*(select 1 for entire party)*

***Pumpkin Maple Crème Brûlée***

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***Seasonal Fruit Plate***

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***Sorbet Duo***

*Seasonal Flavors*

***\$45.00/person***

*Gratuity and tax not included*