


APPETIZERS

NEW ENGLAND CLAM CHOWDER 8
rich and creamy and packed with clams

SOUP DU JOUR 8
house-made soups changing daily

HOUSE SALAD 10  
mixed greens, tomato, cucumber, carrot,
house vinaigrette


CAESAR SALAD 10 
crispy romaine lettuce, traditional Caesar dressing,
croutons, lemon

AMARETTO SHRIMP 14
dusted and fried, dipped in spicy Amaretto aioli,
crushed candied walnuts

MOZZARELLA CAPRESE 14  
fresh Buffalo Mozzarella, vine-ripened tomato,
basil pesto, extra virgin olive oil,
sea salt and cracked black pepper

ENTRÉES

(all sandwiches come with seasoned fries and a pickle)

FALAFEL SALAD 17  
fried chick-pea fritters, bitter greens, tomato, carrots,
grapes, and a lemon tahini vinaigrette

BLACKENED TUNA WRAP 18
avocado, shredded cabbage, tomato fresca,
cilantro lime aioli

LOBSTER SALAD ROLL 29
hand-picked lobster meat, tomato, celery, dill,
mayo, lemon zest packed into a warm split top roll
with shredded lettuce
*There is an additional \$10 charge for the Lobster Roll
for guests on a lunch inclusive package.*

DERBY BACON CHEESEBURGER 17
8 oz. hand-formed burger, bacon piled high,
smoked tomato jam, shredded lettuce and
melted Derby Sage Cheese

WALDORF CHICKEN SANDWICH 15
chicken salad tossed with apples, grapes,
celery on toasted wheat with shredded lettuce
Can be made gluten-free upon request.

DESSERT

TRIPLE BERRY TART 9

CINNAMON CHURROS 9
with warm chocolate sauce



Many of our entrees can be
made Vegan. Please ask your
server for today's options.