

BRUNCH

APPETIZERS

Fresh Start

Local Yogurt | Fresh Berries
Toasted Almond Granola 9

Baby Arugula Salad

Charred Corn | Green Tomatoes | Parmesan | Toasted Garlic Bread Crumbs 14

Chickpea Falafel

Whipped Yogurt | Fenugreek | House Pickle 11

Smoked Local Salmon

Tartine Style | Pumpernickel | Shaved Egg
Pickled Onion | Capers | Petite Greens
"Everything Spice" 8 | 16

MAINS

Spanish Tortilla

Farm Fresh Eggs | Chorizo | Local Potato | Roast Pepper
Petite Arugula | Choice of Toast 14

Brioche Galette

Maine Blueberry | Ricotta | Smoked Local Duck Breast | Petite Greens 14

Pain Perdu

Vanilla Brioche French Toast
Local Maple Syrup | Whipped Butter
Grated Cinnamon 11

Rigatoni Pasta

Roast Shrimp | Sweet Corn Cream | Shiitake | Parmesan
Bacon Powder | Basil 19

Upper Exchange Lobster Roll

Lemon Mayonnaise | Shaved Lettuce
Snipped Chives | Top Split Rolls MP

Curried Chicken Salad Sandwich

Ras el Hanout | Pea Shoots | Apricot | Cashews | Ciabatta 14

DESSERTS

Milk Chocolate Semifreddo

Dark Chocolate Glaze | Salted Caramel | Local Cream | Cocoa Nibs 9

Strawberry & Pistachio Blancmange

Macerated Strawberries | Olive Oil Financier | Schezuan Pepper | Toasted Marshmallow 9

JULY 2016

