



LUNCH MENU

Chef : Michael Rostafin

APPETIZERS

- SHRIMP COCKTAIL** 20
Horseradish Cocktail Sauce, Lemon, Tabasco
- CITRUS SCALLOPS** 18
Lightly Seared & Sliced Scallops, Orange & Grapefruit Braised Endive, Yellow Tomato Vinaigrette
- LOBSTER AVOCADO TOAST** 23
Chilled Maine Lobster, Worcestershire Aioli, Lemon, Avocado, Buttered Sourdough Toast
- GRILLED OCTOPUS** 17
Paprika Roasted Potatoes, Garlic Confit, Tomato, Chorizo, Saffron Aioli, Basil
- HONEYNUT PUMPKIN** 14
Roasted Honeynut Squash, Spiced Pumpkin Puree, Golden Quinoa, Roasted Cauliflower, Macadamia Nuts, Pomegranate

SOUPS & SALADS

- LOBSTER & CLAM CHOWDER** 14
Fresh Maine Lobster, Littleneck Clams, Bacon, Corn, Sweet Potato
- ROASTED YAM & CARROT SOUP** 11
Ginger, Coconut Milk, Coriander, Cumin, Turmeric, Cilantro, Sunflower & Sesame Seeds
- MIEL SALAD** 14
Arcadian Mesclun Greens, Baby Kale, Carrot, Parsnip, Radish, Tomato, Cucumber, Toasted Sunflower Seeds, Herbs de Provence Dressing
Add Chicken 7, Salmon 9, Grilled Shrimp 11
- BUTTERNUT SQUASH & DATE SALAD** 16
Roasted Butternut Squash, Chopped Spiced Dates, Baby Kale, Honey Crisp Apple, Spiced Pecans, Chevre, Fig Balsamic Dressing
- CHICKEN & AVOCADO CAESAR** 22
Romaine Lettuce, Grilled Organic Chicken Breast, Haas Avocado, Hard Boiled Eggs, Focaccia Crouton, Garlic Confit Caesar Dressing, Shaved Parmesan

PASTA

- WILD MUSHROOM TORTELLINI** 22
Ricotta Tortellini, Roasted Foraged Mushrooms, Chicken Sausage, Wilted Spinach, Parmesan Cream
- BAKED RIGATONI & AUBERGINE** 20
Gluten Free Rigatoni, Oven Roasted Tomato, Baked Aubergine, Homemade Marinara, Garlic Confit, Burrata Mozzarella

SANDWICHES

- Served with House Truffle Fries or a Side of Mixed Greens with Fig Balsamic Dressing
- MAINE LOBSTER ROLL** 29
Sweet Maine Lobster, Lemon Aioli, Bibb Lettuce, Grilled Brioche
- OPEN FACED SMOKED SALMON SANDWICH** 23
Thinly Sliced Smoked Salmon, Herb Boursin Cheese, Cucumber, Red Onion, Cherry Tomato, Avocado, Arugula, Multigrain Bread
- SMOKED TURKEY REUBEN** 18
Hickory Smoked Turkey, Sauerkraut, Swiss, Thousand Island Dressing, Soft Pretzel Roll
- BUTCHERS CHOICE BURGER*** 21
Grilled Grass-fed Beef, Vermont Cheddar, Smoked Bacon, Pickled Onion, Brioche

ENTRÉES

- PAN SEARED SCALLOPS & SHRIMP** 29
Spaghetti Squash, Crispy Pancetta, Oven Roasted Tomatoes, Toasted Pumpkin Seeds, Green Onion Pistou
- LEMON SOLE** 26
Coriander Roasted Celery Root, Braised Leeks, Green Apple, Crab & Turmeric Buerre Blanc
- GRILLED ATLANTIC SALMON FILLET** 27
Oven Roasted Tomatoes, Cannellini Beans, Swiss Chard, Garlic Confit, Parmesan Broth
- CUMIN ROASTED BRICK CHICKEN BREAST** 22
Springer Mountain Organic Chicken Breast, Heirloom Baby Carrots, Currants, Farro, Preserved Lemon Yogurt, Za'atar
- STEAK FRITES*** 33
Grilled Bavette Steak, Herb Butter, Home Made Truffle Fries, Mesclun Greens

18% Service Charge will be added for parties of 6 or more. *Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.