



# FOOD + DRINK

## TO START

### Three Select Cheeses

Local Honey | Toasted Walnuts | House Made Stone Fruit Chutney | Sliced Bread 18

### Charcuterie

Fennel Mustard | Grilled Baguette | Marinated Olives 18

### Golden Lentil Soup

Ham Hock | Sweet Garlic | Cabot Clothbound Cheddar 9

### Truffle Laced Potato Chips

Goat's Milk Ranch Dip 8

### Toasted Garlic Hummus

Arugula Pesto, Grilled Naan 10

### Crispy Brussels Sprouts

Charred Lemon | Walnut | Aioli 10

### Seared Yellowfin Tuna ✧

Citrus Ponzu | Shaved Cabbage | Garlic Oil 18

## congress street lunch

### Congress Street Lunch Sampling

Enjoy today's featured:

| Cup of Soup

| Side Salad

| Petite Sandwich

All three served together for 15

## SALADS

### Seven Vegetable Salad

Seasonal Vegetables of the Season

Crumbled Citrus | Vinaigrette Jardiniere 9

### Spring Lettuces

Lemon Dressed Snap Pea | Radishes & Chives | Bagna Cauda 10

### Chilled Beet Salad

Crisp Swiss Chard | House Smoked Yogurt | Ginger Vinaigrette 11

### Gathered Greens

Toasted Almonds | Strawberry Citrus | Parmesan 11

## SANDWICHES

### Avocado Toast

Shaved Egg | Ricotta Salata | Lemon Emulsion

Radish Greens | Whole Wheat Toast 14

### Fried Chicken Sandwich

Crispy Thigh | House Made Spicy Pickles

Bibb Lettuce | Smoked Aioli | Ciabatta 15

### Upper Exchange Lobster Roll

Lemon Mayonnaise | Bibb Lettuce

Snipped Chives | Split Top Rolls MP

### Ground Steak Burger ✧

LTO | Local Cheddar | Cider Cured Bacon

Press Sauce | English Muffin Roll 16

## ENTREES

### Grilled Bistro Steak ✧

Maine Potato Puree | Fried Onions

King Oyster Mushrooms | Smoked Sea Salt 25

### Ricotta Gnocchi ✧

Roast Chicken Thigh | Glazed Carrots

Poached Egg | Tarragon Beurre Monté 22

### Faroe Island Salmon ✧

House Made Green Curry | Bok Choy

Parsnips 25

### Fresh Pappardelle Pasta

Whipped Mozzarella | Peas | Pancetta 19