



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

ENHANCEMENTS

Grilled Chicken 6

Salmon 9

Soy Glazed Tofu 4

Pan Seared Shrimp 9

Grilled Steak 14

Maine Lobster MP

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