



## 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

#### Smoked Tomato Soup

Whipped Parmesan | Oregano | Olive Oil 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

Assorted Vegetables of the Season  
Crumbled Citrus | Vinaigrette Jardiniere 9

#### Bibb Lettuce

Snap Peas | Lemon | Radishes & Chives | Bagna Cauda 10

#### Tomato Salad

Fresh Mozzarella | Toasted Garlic Bread Crumbs | Black Garlic Vinaigrette 14

#### Gathered Greens

Caramelized Almonds | Muddled Strawberry | Black Pepper | Parmesan 12

### 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 16

### ENTREES

#### Hoisin Braised Beef ✧

Kimchi | Shiitake Mushrooms  
Fried Local Egg 24

#### Ricotta Gnocchi ✧

Roast Chicken Thigh | Glazed Carrots  
Poached Egg | Tarragon Beurre Monté 22

#### Seared Salmon ✧

House Made Red Curry | Bok Choy  
Zucchini | Coconut 23

#### Fresh Campanelle Pasta

Nduja | Orange | Fennel | Goat Cheese 19