



FOOD + DRINK

START or SHARE

Three Maine Cheeses

Local Honey | Stone Fruit Chutney
Blueberry-Walnut Crisp 18

Charcuterie

Fennel Mustard | Marinated Olives
Grilled Olive Boule 18

Truffle Laced Potato Chips

Goat's Milk Ranch Dip 8

New England Clam Dip

Cornmeal Fritters | Shallot | Chive 12

Crispy Brussels Sprouts

Charred Lemon | Toasted Walnuts | Aioli 10

Toasted Chickpea Hummus

Hazelnut Dukkah | Cilantro | Grilled Naan

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

House Pastrami ✧

Cave Aged Swiss | Shaved Fennel
Pumpernickel | Whole Grain Mustard 16

SOUP & SALADS

Roasted Pumpkin & Pear Soup

Burnt Cinnamon | Local Cream | Thyme 9

Chopped Cauliflower Salad

Hummus | Summer Sumac
Pomegranate | House Raisins | Apple 12

Grilled Radicchio

Prosciutto | Fennel | Parmesan
Honey-Walnut Vinaigrette 12

Gathered Farm Greens

Aged Goat Cheese | Preserved Cherries
Smoked Almonds 11

ENHANCEMENTS

Grilled Chicken 6

Soy Glazed Tofu 4

Pan Seared Shrimp 9

Salmon 9

Grilled Steak 14

Maine Lobster MP

congress street lunch

Congress Street Lunch Sampling

Enjoy today's featured:

| Cup of Soup

| Side Salad

| Petite Sandwich

All three served together for 16

MAINS

Fresh Pappardelle Pasta

Lamb Bolognese | Goat Cheese
Garlic Bread Crumbs 17

Faroe Island Salmon

Toasted Grains | Butternut Squash
Braising Greens | Lemon – Caraway Gastrique 19

Chicken and Dumplings

Market Vegetables
Chicken Pan Sauce | Sage 16