

Starters

THREE MAINE
CHEESES — 18

honey, fig jam,
plumped apricots
blueberry-walnut crisp

CHARCUTERIE — 18

fennel mustard,
marinated olives,
grilled baguette

TRUFFLE-LACED
POTATO CHIPS — 8

goat's milk ranch dip

NEW ENGLAND
CLAM DIP — 12

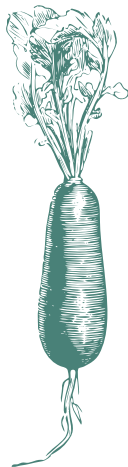
cornmeal fritter,
shallot, chive

CRISPY BRUSSELS
SPROUTS — 10

charred lemon, toasted
walnuts, aioli

TOASTED CHICKPEA
HUMMUS — 10

hazelnut dukkah,
cilantro, grilled naan



Sandwiches

AVOCADO TOAST —
15

avocado, whole wheat
toast, poached egg,
chili & lime marinated
tomatoes, grains of
paradise

FRIED CHICKEN
SANDWICH — 15

crispy thigh,
house-made spicy
pickles, bibb lettuce,
smoked aioli, ciabatta

UPPER EXCHANGE
LOBSTER ROLL — MP

lemon mayonnaise, bibb
lettuce, snipped chives,
split-top rolls

GROUND STEAK
BURGER — 16

LTO, local cheddar,
smoked bacon,
Press sauce

HOUSE
PASTRAMI — 16

cave-aged Swiss, shaved
fennel, pumpernickel,
whole-grain mustard

Congress
Street
Lunch

Cup of Soup
Side Salad
Petite Sandwich

— 16

Soups & Salads

WHITE BEAN SOUP — 9

house lamb marguez, kale,
preserved tomato, rosemary

CHOPPED CAULIFLOWER SALAD — 12

hummus, preserved summer sumac,
pomegranate, house raisins, apple

FRISÉE SALAD — 12

whipped blue cheese, bacon powder,
petite croutons, honey-walnut vinaigrette

GATHERED FARM GREENS — 11

aged goat cheese, preserved cherries,
smoked almonds

ENHANCEMENTS

Grilled Chicken — 6

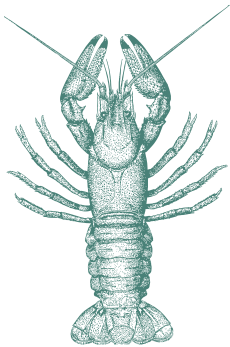
Soy-Glazed Tofu — 4

Pan-Seared Shrimp — 9

Salmon — 9

Grilled Steak — 14

Maine Lobster — MP



Mains

FRESH PAPPARDELLE PASTA — 17

lamb bolognese, goat cheese, garlic bread crumbs

FAROE ISLAND SALMON — 19

toasted grains, butternut squash, braising greens,
lemon-caraway gastrique

CHICKEN & DUMPLINGS — 16

market vegetables, chicken pan sauce, sage