

THE GRILL

SANDWICHES & BURGERS

Lobster Roll <i>brioche, fresh herbs, fries</i>	34
Crab Avocado Toast <i>grilled sourdough, avocado, radish, herbs, lemon vinaigrette, mixed greens</i>	24
41°N Burger * <i>pat lafrieda dry-aged blend, caramelized onion, brioche, fries</i>	24
Quinoa Burger <i>chilli aioli, pickles, lettuce, brioche, fries</i>	20
Stuffed Croissant <i>fried egg, bacon, cheddar cheese, breakfast potatoes</i>	24

ENTRÉES

Moules Frites <i>PEI mussels, white wine, french fries</i>	22
Herb Roasted Amish Half Chicken <i>country sourdough panzanella, roasted winter squash, grilled onion</i>	32
Fish & Chips <i>beer batter, fries, caper tartar sauce</i>	28
Pan Seared Gulf of Maine Salmon <i>arugula, fennel, green goddess, orange segments</i>	36
Center Cut Filet Mignon* <i>mashed potato, roasted carrot, house steak sauce</i>	60
French Toast <i>seasonal compote</i>	24
Steak & Eggs* <i>8oz ny strip, eggs, mixed greens, grilled sourdough</i>	32
Mushroom Omelet <i>Vermont cheddar, toast, mixed greens</i>	21
Buttermilk Pancakes <i>berries, maple syrup, powdered sugar</i>	23
Eggs Benedict <i>english muffin, poached eggs, canadian bacon, hollandaise, breakfast potatoes</i>	25
Shakshuka <i>roasted tomato, bell pepper, spices, baked eggs, grilled bread</i>	26
Açaí Bowl <i>berries, coconut, granola</i>	21

SIDES FOR THE TABLE

Mushrooms <i>Oak Owl farms, cipollini onion</i>	9
French Fries	9
Breakfast Potatoes	8
Fresh Fruit	8
Berry-Yogurt Bowl <i>house made granola</i>	16
Toasted Bagel <i>cream cheese</i>	8
Pastry Basket <i>butter & preserves</i>	18