

first

CRISPY CALAMARI gochujang bbq, furikake	16
FRESH MOZZARELLA DOUGHNUTS tomato jam, roasted parm	16
WARM OLIVES chilies, citrus	7
MEATBALL SLIDERS black pepper ricotta, parm	14
BLT CAESAR FLATBREAD sunny egg, nueske's bacon, edamame pesto	17
GUACAMOLE tortilla chips, pickled chilies	15
MAINE LOBSTER TATER TOTS cheddar sauce, basil, horseradish	34

breakfast

ROASTED VEGETABLE OMELET nice little salad	19
FENNEL SAUSAGE & CHARRED PEPPER OMELET nice little salad	19
FRIED CHICKEN & WAFFLES mike's hot honey, cultured bacon butter	25
MALTED WAFFLE almond crumble, NH maple	18
GREEK YOGURT macerated fruit, trademark's sweet & salty granola	15
DELUXE BREAKFAST SANDWICH egg, pepperjack, jalapeños, aioli, crispy yukons	15
BENEDICT poached eggs, english muffin, romesco, rosemary ham, crispy yukons, salad	21

lunch

all sandwiches served with fries or salad

BURGER* 2-year grafton cheddar, caramelized onions, brioche, sour pickle	22
VEGGIE BURGER miso ranch, gruyère, peppers	18
MAINE LOBSTER ROLL lemon butter, aioli, tiny basil, old bay fries	29
FRIED CHICKEN SANDWICH hot sauce, aioli, pickles	19
FRESH MOZZARELLA FLATBREAD san marzano tomatoes, parmesan, basil	15
LITTLE GEM CAESAR SALAD watermelon radish, croutons, frico, traditional dressing	14
KALE & QUINOA SALAD dried apricots, grana padano, almonds, yogurt, preserved lemon vinaigrette	14

add-ons

chicken breast 9 | 8oz hanger steak* 12 | shrimp 12 | salmon 12

sides

OLD BAY FRIES	8
CRISPY YUKON GOLD POTATOES	8
NUESKES BACON	9
TATER TOTS	8

* Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food borne illness.

EXECUTIVE CHEF: JEFF HASKELL | CHEF DE CUISINE: ALEX MIXCOATL