

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 SEASONAL VEGETABLE OMELET cheddar, nice little salad	19
FENNEL SAUSAGE & CHARRED PEPPER OMELET fresh mozzarella, 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 graffton cheddar, caramelized onions, brioche, sour pickle	22	FRESH MOZZARELLA FLATBREAD san marzano tomatoes, parmesan, basil	15
VEGGIE BURGER miso ranch, gruyère, peppers	18	LITTLE GEM CAESAR SALAD watermelon radish, croutons, frico, traditional dressing	14
MAINE LOBSTER ROLL lemon butter, aioli, tiny basil, old bay fries	29	KALE & QUINOA SALAD dried apricots, grana padano, almonds, yogurt, preserved lemon vinaigrette	14
FRIED CHICKEN SANDWICH hot sauce, aioli, pickles	19		

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

sides

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

cocktails

available in single & carafe sizes

SUMMER BLISS 16 72
maestro dobel, agave, lime juice, cointreau, cucumbers and raspberries

GREYHOUND FIZZ 16 72
absolute ruby red, fresh-squeezed grapefruit, grapefruit bitters, prosecco, fresh cucumber ribbon

BLUE GRASS SMASH 16 72
old forrester bourbon, fresh lemon and orange juice, raw honey, thyme sprig, muddled orange and lemon

THE CARIBBEAN CUTTER 16 72
sailor jerry rum, fresh mint, raspberries, lime, topped with club soda

ROOFTOP BLOODY MARY 12 60

MIMOSA 12 60

LAMARCA MINI BOTTLES
one 16 - bucket of five 75

* 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