SAMPLE LUNCH MENU

- FIRST COURSE -
SELECT 2

SEASONAL SOUP
Chef’s preparation

CREAMY CLAM CHOWDER

SEASONAL SALAD
Butternut squash, shaved Brussels sprouts, craisins, toasted pepitas, apple vinaigrette

- ENTRÉE -
SELECT 3
*All sandwiches are served with house-made chips

BLACKBIRD FARM BEEF BURGER
Cabot cheddar, bacon, lettuce, tomato, pickles, Déjà vu aioli, brioche bun

APPLE SWISS CHICKEN SANDWICH
Honey mustard aioli, apple Brussels sprouts slaw, applewood smoked bacon, brioche bun

TRUFFLED RI MUSHROOM MELT
Swiss, gruyere, balsamic cippolini onions, arugula, toasted sourdough

MAINE LOBSTER ROLL
Herbed mayonnaise, lettuce, buttered brioche roll

CHAR GRILLED SALMON
Apple parsnip puree, kale, roasted fennel, RI mushrooms, pomegranate gastrique

CIDER BRINED STATLER CHICKEN
Autumn squash & potato hash, crispy Brussels sprouts, apple-thyme au jus

- DESSERT -
SELECT 2

VANILLA CRÈME BRULEE
CHOCOLATE CONCORDE
SEASONAL CRISP
SORBET OF THE DAY
served with coffee & tea

Additional menus & pricing available upon request | Menu offerings change seasonally | Food & beverage minimums and site fees apply
SAMPLE DINNER MENU

- FIRST COURSE -
SELECT 2

SEASONAL SOUP
Chef’s preparation

CREAMY CLAM CHOWDER

SEASONAL SALAD
Butternut squash, shaved Brussels sprouts, craisins, toasted pepitas, apple vinaigrette

- ENTRÉE -
SELECT 3

RED WINE BRAISED BEEF SHORT RIB
Butter whipped mashed potatoes, haricot vert, RI mushrooms, cippolini onions, red wine demi

CHAR GRILLED SALMON
Apple parsnip puree, kale, roasted fennel, RI mushrooms, pomegranate gastrique

CIDER BRINED STATLER CHICKEN
Autumn squash & potato hash, crispy Brussels sprouts, apple-thyme au jus

BAKED STUFFED LOBSTER
Shrimp, scallops, buttered herb crumbs

GRILLED 12 OZ. BEEF NEW YORK STRIP
Butter whipped mashed potatoes, haricot vert, gorgonzola herb butter

MAKE IT SUR F & TUR F
choice of: scallops | shrimp | lobster tail

- DESSERT -
SELECT 2

VANILLA CRÈME BRULEE
CHOCOLATE CONCORDE
SEASONAL CRISP
SORBET OF THE DAY

served with coffee & tea

Additional menus & pricing available upon request | Menu offerings change seasonally
Food & beverage minimums and site fees apply