

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



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 -

SELEC T 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 -

SELEC T 2

VANILLA CRÈME BRULEE CHOCOLATE CONCORDE SEASONAL CRISP SORBET OF THE DAY

served with coffee & tea