



APPETIZERS

Blistered Farm Vegetables

Garlic-lemon aioli, cider gastrique, spicy seed crisp 15.

New England Cheese Board

House made jam, local apple, candied walnuts 22.

Add charcuterie 17.

Nose-to-Tail Charcuterie

Selection of house-made terrines, pâtés, spreads, and artisan cured meats, mustard, house pickles 24.

Potato & Leek Croquettes

Sheep's milk cheese, garlic-lemon aioli, chive 17.

New England Clam Chowder

Cup 8. Bowl 12.

Spring Bisque

Cup 8. Bowl 12.

SALADS

Simple Greens

Baby lettuce, local farm vegetables, buttermilk ranch

Side 9. Full 14.

Beet & Blood Orange

Confit, pickled & fried beets, ruby grapefruit, tropea onion, chèvre, chili-pistachio granola, mint 18.

Classic Caesar*

Shaved pecorino

Side 9. Full 14.

Salad Add-ons:

Grilled Chicken 12.

Steak Tips* 6 oz. 17.

4 Jumbo Shrimp 16.

Salmon* 21.

GLUTEN-SENSITIVE LUNCH MENU

Although our kitchen contains gluten, all the items on this menu have been carefully prepared by our culinary team to be safe for our gluten-sensitive and Celiac guests

SANDWICHES

Maximilian Burger*

Cheddar, lettuce, pickles, rosemary aioli, fries 22.

House-Smoked BBQ

Slaw, house sauce, pickles, fries 17.

Crispy Fried Chicken

Farm pepper hot sauce, slaw, pickles, fries 18.

Grilled Chicken & Smoked Cheddar

Bacon-onion jam, mushrooms, arugula, whole grain mustard crema 18.

ENTREES

Harvest Grain Bowl

Carolina Gold and wild rice, local vegetables, seed crumble, goat cheese, preserved lemon vinaigrette 17.

Local Farm Egg* 3. Grilled Chicken 12. Salmon* 21.

4 Jumbo Shrimp 16. Steak Tips* 6 oz. 17.

Farm Egg & Smoked Haddock Scramble

Crème fraiche, scallion, cucumber, watercress, dill, fried potatoes 18.

Steak & Sunnies*

Sirloin tips, 2 farm eggs, fried potatoes, giardiniera, greens, rosemary aioli 25.

Crispy Potato-Crusted Haddock

Sweet corn and bacon chowder 28.

Seared Organic Salmon*

Heirloom beans, spring vegetables, pickled ramp-beurre rosé 31.

Brown Butter Gnocchi

Spring-dug parsnip, asparagus, carrot-cardamom puree, pickled rhubarb, pistachio, pecorino, arugula, mint 26.

New York Sirloin* 12 oz.

Mashed potato, seasonal vegetable, bordelaise sauce 39.

Steak Frites*

Greens, pickled onion, bone marrow butter, truffle fries

Hanger 10 oz. 34.

Filet 6 oz. 43. / Filet 10 oz. 59.

DESSERTS

Pot de Crème 11.

Salted caramel

Toscanini's Ice Cream or Sorbet 6.

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