



BUTTERNUT SQUASH SOUP 13
SOUP OF THE DAY P/A

SOUPS & STARTERS

FUJI APPLE, STILTON & ENDIVE SALAD <i>Candied Walnuts, Cranberries, Cider Vinaigrette</i>	16
ORGANIC SEASONAL GREENS <i>Grape Tomatoes, Champagne-Walnut Vinaigrette</i>	13
SEARED RARE TUNA <i>Seaweed Salad, Avocado Wasabi Aioli, Pickled Cucumber Plum Sweet Soy Emulsion</i>	19
HEIRLOOM BEET SALAD <i>Pistachio-Crusted Goat Cheese, Baby Arugula, Orange Supreme Sherry Vinaigrette</i>	17
POINT JUDITH CRISPY CALAMARI <i>Baby Arugula, Red Onion, Peach Chili Vinaigrette</i>	20

CRISPY JUMBO-LUMP CRAB CAKE <i>Apple & Jicama Slaw, Chipotle Aioli</i>	26
BLACKENED SALMON TACOS <i>Pickled Red Cabbage, Avocado, Cilantro, Sriracha Aioli</i>	18
WARM BAKED BRIE WITH APPLES <i>Puff Pastry, Organic Greens, Red Grapes, Raspberry Coulis</i>	17
PRINCE EDWARD ISLAND MUSSELS <i>White Wine Fresh Herb Broth</i>	18
BARBEQUED DUCK TACOS <i>Fresh Mango, Jicama Slaw, Chipotle Aioli, Potato Gaufrette</i>	16
WARM BRUSSELS SPROUT & KALE CAESAR <i>Warm Shaved Brussels Sprout, Organic Kale, Caesar Dressing</i>	17

LUNCH FARE

MEDITERRANEAN CHOPPED SALAD 19 <i>French Feta, Kalamata Olives, Capers, Tomato, Chick Peas Roasted Sweet Peppers, Romaine Hearts, White Balsamic Vinaigrette</i> *Add Grilled Chicken +10 / Grilled Shrimp +12 / Filet Mignon +18	
CHOPPED GRILLED CHICKEN COBB SALAD 26 <i>Applewood-Smoked Bacon, Avocado, Tomato Hard-Boiled Egg, Cucumber Champagne-Walnut Vinaigrette</i>	
SEARED SESAME-CRUSTED TUNA BOWL 32 <i>Seared Rare Yellowfin Tuna, Black Forbidden Rice, Mango Avocado, Cucumber, Radish Shiitake Mushroom Soy Ginger Vinaigrette</i>	
MISO-GLAZED MARINATED SALMON BOWL 31 <i>Steamed Farro with Edamame, Red Cabbage Ginger Slaw Organic Greens, Miso Vinaigrette</i>	
HOUSEMADE FALAFEL BOWL 27 <i>Organic Greens, Cucumber, Parsley, Red Onion Tomato, Served with Tahini Dressing</i>	
ASIAN CHICKEN BOWL 26 <i>Five-Spice Marinated Chicken Breast, Sesame Seeds Baby Bok Choy, Carrots, Cucumber, Tomatoes Shiitake Mushrooms, Cilantro Leaves, Light Soy Vinaigrette</i>	
OMELETTE OF THE DAY 19 <i>Roasted Fingerling Potatoes Organic Greens, White Balsamic Vinaigrette</i>	
MARINATED CHICKEN KABOB 32 <i>Garlic Marinated Chicken Breast, Saffron Basmati Rice Fattoush Salad, Cucumber Yogurt Sauce</i>	

PASTA

SEASONAL RAVIOLI 29 <i>Ask About Our Daily House-Made Ravioli Selection</i>	
BRAISED SHORT RIB PAPPARDELLE 38 <i>Fresh Pasta, Roasted Vegetable Ratatouille, Shaved Piavé Cheese</i>	
FRESH RICOTTA CAVATELLI 29 <i>Oven-Roasted Tomatoes, Fresh Ricotta, Spinach, Basil Walnut Pesto</i> *Add Grilled Jumbo Shrimp +9	
JUMBO SHRIMP & LITTLE NECK CLAM LINGUINI 37 <i>Baby Arugula, Bok Choy, Asparagus, Parmesan Crème</i>	
FETTUCCHINE WITH MEATBALLS 32 <i>House-Made Pasta, Meatballs, Fresh Ricotta, Marinara Sauce</i>	

SANDWICHES & BURGERS

On Challah Roll; Choice of Sweet Potato Fries or English Fries

CHICKEN MILANESE SANDWICH 23
Arugula, Avocado, Roma Tomatoes, Basil Aioli

THYME BLT 19
Applewood Smoked Bacon, Bib Lettuce, Beefsteak Tomato

HOUSEMADE FALAFEL SANDWICH 26
Bib Lettuce, Beefsteak Tomato, Red Onion, Tahini

JUMBO-LUMP CRAB CAKE BURGER 28
Bib Lettuce, Beefsteak Tomato, Avocado, Chipotle Aioli

GRILLED SIRLOIN BURGER -OR- TURKEY BURGER 26
Choice of Melted Cheddar, American, Swiss or Stilton Cheese
*Add Caramelized Onions & Wild Mushrooms +3

Add to Any Sandwich or Burger
*Add Avocado +4
*Add Applewood Smoked Bacon +4

ENTREES

GRILLED FILET OF SALMON 38
Farro Basil Crème, Grilled Asparagus, Baby Carrot, Saba Drizzle

SEAFOOD “PAELLA” 39
*Jumbo Shrimp, Mussels, Clams, Scallops
Saffron Risotto, Lobster Tarragon Broth*

GRILLED AUSTRALIAN LAMB CHOPS 54
*Sweet Potato Timbale, Julienned Squash, Zucchini & Red Pepper
Pomegranate Reduction*

PAN-ROASTED ICELANDIC COD 39
*Crispy Pommes Anna Broccolini, Brussels Sprout
Baby Carrot, Red Pepper Coulis*

PAN-ROASTED FREE-RANGE CHICKEN 35
*Sweet Corn Pudding, Grilled Asparagus
Shiitake Mushrooms, Pinot Noir Reduction*

**PAN-SEARED DIVER SEA SCALLOPS
& GRILLED JUMBO SHRIIMP** 46
*Spring Pea Purée, Wild Mushrooms
Baby Carrots, Roasted Brussels Sprout, Saba Drizzle*

SESAME-CRUSTED AHI TUNA 46
*Japanese Okinawa Purple Mash, Baby Bok Choy
Baby Carrots, Coconut Soy Buerre Blanc*

FILET MIGNON OF BEEF 52
Truffle Parmesan Herb Frites, Sautéed Spinach, Red Wine Gastrique

GRILLED SKIRT STEAK 44
*Warm Fingerling Potato & Spinach Salad with Crispy Shallots
Chimichurri*

SIDES

Crispy Onions 12	Japanese Okinawa Purple Mash 12	Pommes Frites 12	Shaved Brussels Sprout 14
English Fries 10	Sautéed Spinach 11	Grilled Asparagus 12	Sweet Potato Fries 10

Menu & pricing subject to change, based on availability - 20% gratuity added to parties of 6 guests or more