Sample Lunch Menu

FIRST COURSE
- select two -
Chef’s Seasonal Soup
New England Clam Chowder
Chear Salad
anchovy-parmesan dressing, focaccia croutons, grana Padano
House Greens
arcadia greens, cucumbers, red onion, carrots, grape tomatoes, balsamic vinaigrette
Farro & Grilled Vegetable Salad
baby greens, roasted vegetables, feta cheese, toasted pistachios, citrus vinaigrette

SECOND COURSE
- select three -
Turkey Sandwich
lettuce, tomato, swiss cheese, watercress pesto aioli, ciabatta, fries
Chimichurri Chicken Sandwich
bacon, guacamole, pepper jack cheese, caramelized onions, shaved lettuce, smoked tomato aioli, ciabatta, fries
Cobb Salad with Grilled Chicken
romaine, iceberg, bacon, egg, tomato, avocado, great hill blue cheese, whole grain mustard sherry vinaigrette
Rigatoni
house-made sausage, pink sauce, fresh herbs, ricotta dollop
Wood Grilled Salmon
roasted oyster mushrooms, toasted farro, confit leeks, smoked tomato-basil butter, roasted red pepper coulis
Shaved Steak Sandwich
caramelized onions, roasted peppers, cheddar cheese, shaved lettuce, horseradish aioli, french roll, fries

DESSERT
Baileys Espresso Cake
Limoncello Mascarpone Cake
Chocolate Raspberry Dome

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 two -

Chef’s Seasonal Soup

New England Clam Chowder

Caesar Salad  
anchovy-parmesan dressing, focaccia croutons, grana Padano

House Greens  
arcadia greens, cucumbers, red onion, carrots, grape tomatoes, balsamic vinaigrette

Chopped Cobb Salad  
romaine, iceberg, bacon, egg, tomato, avocado, great hill blue cheese, whole grain mustard sherry vinaigrette

Farro & Grilled Vegetable Salad  
baby greens, roasted vegetables, feta cheese, toasted pistachios, citrus vinaigrette

SECOND COURSE  
- select three -

Rigatoni  
house-made sausage, pink sauce, fresh herbs, ricotta dollop

Wood Grilled Salmon  
roasted oyster mushrooms, toasted farro, confit leeks, smoked tomato-basil butter, roasted red pepper coulis

Pork Tenderloin  
seasonal compote, wood grilled vegetables, roasted baby potatoes, stone fruit glace

Half Roasted Chicken  
wood grilled vegetables, roasted baby potatoes, chimichurri, smoked tomato & marzano pepper aioli

Beef Short Rib  
slow braised, vegetables & san marzano tomatoes, mashed potatoes, wood grilled vegetables

Grilled Shrimp  
toasted farro, fava beans, baby greens, fresh herb butter

8oz Flat Iron Steak  
wood grilled vegetables, roasted baby potatoes, chimichurri

DESSERT

Baileys Espresso Cake
Limoncello Mascarpone Cake
Chocolate Raspberry Dome

served with coffee & tea

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