



OPENERS

New England Clam Chowder

Creamy clam chowder with bacon lardons, chopped clams, celery, leeks, potatoes, tarragon brioche croutons

17

Butter & Blue Salad

Hydro butter lettuce, radicchio, crumbled blue cheese, toasted walnuts, walnut vinaigrette

17

Heirloom Tomato & Burrata Salad

Mixed field greens, sliced heirloom tomatoes, local burrata cheese, nicoise olives, basil oil, aged balsamic

18

Grilled Flatbread

Olive & fig tapenade, goat cheese, serrano ham, baby arugula, balsamic fig glaze

18

Tuna Nicoise Salad*

Seared ahi tuna, mixed field greens, haricot verts, new potatoes, white anchovies, hard boiled egg, herb sherry vinaigrette

22

Assortiments de Fromage

Artisanal cheeses, marcona almonds, grapes, local honeycomb & warm baguette

22

Assiette de Charcuterie

Serrano ham, copa, salami, pâté de Campagne, cornichons, caramelized onion compote, dijon mustard, warm baguette

22

Camembert en Croute

Creamy Camembert wrapped in puff pastry, salted caramel sauce, apples, warm baguette

22

SANDWICHES

Grilled Cheese

Artisanal Swiss & Gouda, caramelized onions on *Whole G* multigrain, mixed green salad

16

Croque Madame*

Grilled black forest ham, Swiss cheese, fried farm egg & mornay sauce on sourdough, mixed green salad

18

Chicken Pesto Sandwich

Organic grilled chicken breast, sliced tomato, mozzarella, pesto mayonnaise, toasted ciabatta, mixed green salad

18

Chamard Lobster Roll

Butter & lemon poached lobster meat, toasted brioche roll, drawn butter, lemon wedge, mixed green salad

35

SIDES/ADD ONS

Marinated Olives

With a warm baguette

8

Pommes Frites

Hand cut fries, rosemary salt, roasted garlic aioli

10

Sweet Corn Succotash

Sautéed with peppers, squash, tomatoes, dill, fava beans, onions & garlic

12

Mac & Cheese

Campanelle pasta baked with creamy four cheese mornay sauce

12

Add grilled chicken \$8

Add grilled shrimp \$8

Add grilled salmon \$10

MAIN ACTS

Prime Bistro Burger*

Prime ground beef, bacon marmalade, pickled red onion, cheddar cheese, garlic aioli, *Whole G* brioche roll, pomme frites

28

Parisian Gnocchi

Handmade gnocchi, roasted zucchini & summer squash, roasted grape tomatoes, vegetable broth, herbed ricotta

28

Chicken Forestiere

Pan roasted free range chicken breast, wild mushrooms, roasted red peppers, leeks, artichoke hearts, crème fraîche, fond de volaille, potato purée

36

Faroe Island Salmon*

Pan roasted organic salmon, sautéed vegetable ribbons, dill-mustard yogurt sauce

38

Grilled Pork Chop*

Smashed new potatoes, baby carrots, balsamic glaze

40

Crispy Roasted Half Duck

Oven-roasted duck, wild rice blend with toasted almonds, lemon & parsley, sautéed baby spinach, orange gastrique

44

Steak Frites

Maître D' Hotel*

Grilled prime ribeye steak, Maître d' hotel butter, haricot verts, pommes frites

45

Herb Crusted Lamb Loin*

Dijon herb crust, summer ratatouille with eggplant, squash & tomatoes, white beans, red wine lamb demi glacé

48

Our menus are seasonally inspired and locally sourced whenever possible.

A 20% service charge will be added for parties of 8 or more guests.

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

*Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soy, peanut, tree nuts, fish & shellfish.