



Winter Lunch 2018

For the Table

ON THE HALF SHELL

half or full dozen fresh shucked oysters*, minimum 3 per variety ... mkt gf

CHEESE BOARD

three cheeses, assorted pickles and fruit, honey, grilled baguette ... 12 gfo | v

CHEF'S BOARD

three cheeses, two meats*, grilled baguette, assorted pickles and fruit, honey ... 16 gfo

Small Plates

FRENCH ONION SOUP

caramelized onions, rich broth, toasted baguette, gratinéed swiss ... 8

NEW ENGLAND CHOWDER

thick and rich house-made chowder*, served with crackers ... 9.5 gf

BLISTERED BRUSSELS

flash fried, cilantro lime vinaigrette, grana padano (candied bacon* +2) ... 8 gf | v | veo

ARANCINI

pretzel crusted fried risotto, grana Padano, truffle oil ... 8 v

LOBSTER & ARTICHOKE DIP

maine lobster*, artichokes, grana Padano, served with bread ... 12

Greens

SIMPLE SALAD

greens tomato, cucumber, choice of dressing ... 6.5 gf

(grilled or fried chicken +5, smoked or grilled salmon +6, steak +5)

CASEAR SALAD

romaine heart, shaved parmesan, croutons, house-made casear dressing* ... 8 gf

(anchovies +2, grilled or fried chicken +5, smoked or grilled salmon +6, steak +7)

COBB SALAD

mixed greens, bacon*, tomato, corn, cucumber, grilled chicken*, blue cheese, hardboiled egg*, choice of dressing ... 13

SMOKED SALMON* SALAD

greens, avocado, roasted nuts, goat cheese, dried cranberries, choice of dressing ... 15 gf

Sandwiches

SMOKED SALMON* CLUB

greens, tomato, bacon*, tarragon aioli, wheat toast (substitute chicken n/c) ... 14

(avocado +1)

STEAK SANDWICH

sliced flatiron steak*, au poivre sauce, arugula, kale, tomato, pickled onions, baguette ... 15

CHICKEN CASEAR WRAP

fried chicken*, romaine, casear dressing*, sweet onions, grana padano ... 12

REUBEN

seared pastrami*, swiss cheese, sauerkraut, toasted rye, side of russian dressing ... 13

ATTICUS BURGER

gorgonzola, brie, tomato bacon jam, potato bun (substitute veggie patty n/c) ... 12.5 vo

Plates

CRAB* CAKES

pan fried, remoulade sauce ... 15

MUSSELS MARINARIE

full pound of fresh mussels*, white wine & garlic sauce, baguette ... 14 gfo

STEAK FRITES

sliced flat iron*, chimichurri, hand cut fries ... 19 gf

Something Sweet

FLOURLESS CHOCOLATE CAKE ... 7 gf

WARM CARAMEL APPLE PIE ... 7

Beverages

COFFEE, TEA, & COCOA

regular or decaf ... 2

cold brew regular or decaf ... 3

espresso ... 2

americano ... 2.5

café au lait ... 2.5

café latte ... 3.5

café mocha ... 3.75

cocoa ... 3

chai ... 4.25

hot tea (black, green, herbal) ... 2.25

add breve, soy milk, almond milk or flavor (vanilla, caramel, black cherry) +.5

SOFT DRINKS ... 2

coke, diet coke, dr. pepper, sprite, lemonade

MOCKTAILS

DESIGNATED MULE

muddled berries, cinnamon simple syrup, honey simple syrup, apple juice, ginger beer ... 4

BARTENDER'S CHOICE

you pick your favorite flavors and let your bartender create a drink designed for you ... 6

COCKTAILS

mimosa ... 4

sangria ... 5

house bloody mary ... 6

Ask your server or bartender for a full list of available cocktails, wine and beer.

gf | gluten free v | vegetarian ve | vegan o | optional

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness especially if you have certain medical conditions.