

Dine Out Boston 2022

Lunch: starter, entrée, dessert...32

Fresh From the Farm and Honest to Goodness Home Cooking.

Starters

Maine Rock Crab and Corn Chowder: smoked bacon

Soup: daily

Romaine: deviled egg spread, pickled shallot, vt shepherd verano, croutons, creamy garlic dressing

Add Pulled Chicken

Beets: citrus, arugula, narragansett feta, honey-pistachio vinaigrette

Local Mixed Greens: tomato, radish, cucumber, lemon herb vinaigrette

Spinach: mandarins, westfield farm chevre, spicy pecans, maple pecan vinaigrette

Entrees

Chopped Salad: romaine, smoked turkey, applewood smoked bacon, tomato, onions, avocado, blue cheese vinaigrette

Roasted Chicken Club: smoked bacon, chive aioli, challah

BLT: smoked bacon, tomato, lettuce, chive aioli, challah

Salmon Burger: baby greens, spicy tartar sauce

Veggie Burger: pineland farm swiss cheese, avocado, spicy mayo, greens, tomato

Panini: daily

Warm Grain Bowl: seasonal vegetables, arugula, toasted pistachio, south river miso maple vinaigrette

Add Tofu/Chicken/ Fried Chip-in Farm Egg

Scrod: ritz cracker crusted, herbed potatoes, lemon

Yankee Pot Roast: mashed potatoes, roasted carrots, crispy shallots, gravy

Desserts

Chocolate Bread Pudding: caramelized rum bananas, vanilla bean ice cream

Henrietta's Pie of the Day: vanilla bean ice cream

Maynard Farm's Local Maple Syrup Cheesecake: candied walnuts, fresh whipped cream

Farmers Custard: fresh mixed berries, whipped cream, shortbread cookies

Chocolate S'mores Parfait with Toasted Marshmallow: vanilla bean ice cream

Ice Creams and Sorbets: vanilla bean, local taza chocolate, vegan coconut, lemon sorbet, chocolate sorbet, sorbet of the day

Menus are subject to change based on seasonal availability.