

LUNCH

APPETIZERS

- SEAFOOD **RAW BAR** PLATEAU 30
- ICE COLD **OYSTERS*** FROM BARNSTABLE, MA, WITH SHALLOT MIGNONETTE SAUCE & LEMON 18
- ROASTED **CELERY ROOT & PARSNIP SOUP** WITH WALNUT PESTO 13
- SIMPLE SALAD** WITH RADISHES, PICKLED RED ONIONS, PECANS, BUTTERMILK DRESSING 11
- AHI TUNA*** WITH CUCUMBER, AVOCADO, CRISPY TEMPURA BITS, SPICY VINAIGRETTE 14
- STEAK TARTARE*** WITH PICKLED QUAIL EGG, MUSTARD SEEDS, TRUFFLE AIOLI, TINY BRIOCHE 15

BIG SALADS

- BABY KALE** WITH ROASTED DELICATA SQUASH, CANDIED PECANS, AGED GOUDA CHEESE, ROASTED SHALLOTS, CIDER VINAIGRETTE 14
- ARUGULA SALAD** WITH DUCK CONFIT, WILD MUSHROOMS, PICKLED FENNEL, DRIED CRANBERRIES, BACON, SHERRY VINAIGRETTE 16
- CAESAR SALAD** WITH ROMAINE & RED ENDIVE, BRIOCHE CROUTONS, CREAMY PARMESAN DRESSING 13
- GRILLED **STEAK* SALAD** OVER BABY GREENS, DRIED PEARS, GREAT HILL BLUE CHEESE, GRILLED RED ONIONS, MAPLE BALSAMIC VINAIGRETTE 17

ENTREES

- BANH MI** WITH HERITAGE FARMS PORK, PICKLED VEGETABLES, CILANTRO, SPICY AIOLI, FRIES 15
- WARM **PEAR & GOAT CHEESE SANDWICH** WITH ARUGULA, CARAMELZIED ONIONS, PESTO, FRIES 14
- SPICY **CHICKEN TACOS** WITH LETTUCE, PICKLED FENNEL, RED ONION, JALAPENOS, BUTTERMILK DRESSING 14
- SLOW-ROASTED **SALMON*** WITH BUCKWHEAT NOODLES, BOK CHOY, MUSHROOM BROTH 28
- HOMEMADE **GNOCCHI** WITH BRUSSELS SPROUTS, BACON 13
- SHORT RIB & FONTINA GRILLED CHEESE** ON LOCAL BRIOCHE, BABY GREENS SALAD, FRIES 15
- RAMEN BOWL** WITH LOCAL **PORK BELLY**, SCALLIONS, SESAME MUSHROOMS, 60 MINUTE EGG 17
- CRISPY **CHICKEN SANDWICH** WITH LOCAL SRIRACHA, HONEY, PICKLED CELERY SLAW, FRIES 15
- HANOVER INN **BURGER*** WITH BACON, VERMONT CHEDDAR, CRISPY ONIONS, CHIPOTLE AIOLI, FRIES 16

EXPRESS LUNCH

11.50

CUP OF SOUP OR CAESAR SALAD

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HALF BANH MI, TWO CHICKEN TACOS OR HALF GNOCCHI