SAMPLE LUNCH MENU

FIRST COURSE

NEW ENGLAND CLAM CHOWDER
native clams, bacon, potatoes

SIMPLE GREENS
red onion, radish, honey-thyme vinaigrette

ENTREE COURSE
select three

TRIO BURGER
sharp cheddar, lettuce, caramelized onion-tomato-bacon jam, déjà vu aioli, potato bun, french fries

AUTUMN SALAD with SALMON
simple greens, golden beets, squash, roasted pepitas, goat cheese, apple cider vinaigrette

CHICKEN SANDWICH
grilled; swiss cheese, chili-maple aioli, brussels-pickled red onion slaw, potato bun, french fries

ATLANTIC SALMON
roasted fingerling, lemon-shallot butter-glazed brussels + carrots

GRILLED FLAT IRON
marinated flat iron, fried potatoes, caramelized onions, blue cheese, arugula, trio steak sauce

DESSERT COURSE

CHOCOLATE CAKE
dark chocolate ganache

VANILLA CREME BRULEE

Additional menus & pricing available upon request | Menu offerings change seasonally
Food & beverage minimums and site fees apply
SAMPLE DINNER MENU

FIRST COURSE

NEW ENGLAND CLAM CHOWDER
native clams, bacon, potatoes

SIMPLE GREENS
red onion, radish, honey-thyme vinaigrette

WEDGE SALAD
baby iceberg lettuce, bacon, tomato, pickled red onion, blue cheese dressing

ENTREE COURSE
select three

GRILLED CHICKEN
roasted fingerling, lemon-shallot butter-glazed brussels + carrots

ROASTED COD
pan seared; roasted squash, carrot, fingerling potato-cauliflower hash, honey-thyme vinaigrette

GRILLED FLAT IRON
marinated flat iron; roasted potatoes, caramelized onions, blue cheese, arugula, trio steak sauce

BOLOGNESE
rigatoni, braised veal, beef, pork, tomato, red wine, cream, grana padano

DESSERT COURSE

CHOCOLATE CAKE
dark chocolate ganache

VANILLA CREME BRULEE

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