



BREAKFAST

HEALTHY STARTERS

SEASONAL FRUIT 17
Banana Bread, Vermont Yogurt

BERRIES 17
Maplebrook Farms Ricotta, Lime Zest

VERMONT YOGURT 13
Berries, Honey, House Granola

STEELCUT OATMEAL 11
Brown Sugar, Raisins, Cinnamon

FRUIT SMOOTHIES 10
~Apple, Kale, Cucumber, Spinach, Ginger, Sage
~Strawberry, Banana, Yogurt
-Mixed Berry

FROM THE

BELGIUM WAFFLE 16
Cinnamon Butter, Macerated Berries

BUTTERMILK PANCAKES 16
Plain, Blueberry, Chocolate Chip, Banana
Local Maple Syrup

NUTELLA CREPES 17
Banana Cream, Hazelnut
Macerated Berries

ARTISAN FRENCH TOAST 18
Brioche, House Granola,
Berries, Local Maple Syrup

SIDES

CHICKEN or PORK SAUSAGE 7

PECAN SMOKED BACON 7

MARINADE FRUIT SALAD 8

ASPARAGUS & HOLLANDAISE 8

SLICED FRUIT 8

MIXED BERRIES 9

JUICES & BEVERAGES

ORANGE, GRAPEFRUIT, CRANBERRY, APPLE, TOMATO, V-8 JUICE 6

DECAFFEINATED, HERBAL TEAS 6

REGULAR, DECAFFEINATED COFFEE 6

EGGS & OMELETS

TRUFFLE DUCK EGGS\* 19
Wild Mushrooms Aged Provolone, Jumbo Asparagus, Whole Grain Bread

OMELET 23
Mushrooms, Spinach, Peppers
Asparagus, Tomato, Onion, Ham
Bacon, Swiss, Cheddar, Goat Cheese, Organic Toast
(Egg Beaters & Egg Whites Available)

EGGS BENEDICT\* 22
Organic Muffin, Hollandaise, Jumbo Asparagus, Canadian Bacon
+ Crab Cake, Lobster, Smoked Salmon 8

SUNRISE SANDWICH 19
Fried Egg, Pecan Wood Smoked Bacon, Cheddar
Avocado, Brioche Bun, Fruit

SIGNATURE

BAKED EGGS 26
Asparagus, Pickled Red Onion, Fresno Peppers, Feta Cheese, Sourdough

THE TREMONT\* 28
Two Eggs Any Style, Sausage or Bacon
Breakfast Potatoes, Toast

THE HEALTHY START 26
Egg White Omelet, Pickled Peppers
Asparagus, Spinach, Fruit

FOLEY FAMILY FARM SMOKED SALMON 28
Tomato Preserve, Whipped Cream Cheese
Pickled Onion, OMG Bagel

All signature items are served with Choice of Juice and Coffee or Tea

BAKERIES & BREADS

PECAN CINNAMON ROLL, CREAM CHEESE ICING 7

CINNAMON SCONE 6

RASPBERRY CHEESECAKE COFFE CAKE 6

BAGEL WITH CREAM CHEESE 7

PASTRY BASKET 12

ORGANIC VERMONT TOAST WHEAT, WHOLE GRAIN, RYE, WHITE 4

PLAIN OR CHOCOLATE CROISSANT 7

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

THESE ITEMS CAN BE PREPARED GLUTEN-FREE



BRUNCH

HEALTHY STARTERS

SEASONAL FRUIT 17

Banana Bread, Organic Yogurt

BERRIES 17

Maplebrook Farms Ricotta, Lime Zest

STEELCUT OATMEAL 11

Brown Sugar, Raisin, Cinnamon

FRUIT SMOOTHIES 10

~Apple, Kale, Cucumber, Spinach, Ginger, Sage

~Strawberry, Banana, Yogurt

-Mixed Berry

VERMONT YOGURT 13

Berries, Honey, House Granola

SALADS

SPINACH 12 / 19  
Quinoa, Toasted Almonds, Fresh Avocado  
Pickled Carrot, Feta Cheese, Radish,  
Blood Orange Vinaigrette

KALE CAESAR 12 / 19  
Garlic Croutons, Parmesan, White Anchovy

ARUGULA 12 / 19  
Pecans, Blackberries, Blueberries,  
Fourme d' Ambert, Mint, Lime Vinaigrette

SALAD ADDITIONS  
+ Chicken 7                    + Shrimp or Salmor\* 10  
+ Steak Tips\* 12            + Maine Lobster 13

--- Toast---

Add Poached Egg 4

SWEET POTATO 15

Goat Cheese, Truffle Honey,

Turmeric, Sourdough

AVOCADO\* 15

Prosciutto,

Baby Kale, Sourdough

CHORIZO TOMATO 16

Heirloom Tomatoes, Baby Arugula

Frisée, Sourdough



PECAN CINNAMON ROLL, CREAM CHEESE ICING 7

CINNAMON SCONE 6

RASPBERRY CHEESECAKE COFFEE CAKE 6

BAGEL WITH CREAM CHEESE 7

PASTRY BASKET 12

TOAST

WHEAT, SEVEN-GRAIN, RYE, WHITE 4

PLAIN OR CHOCOLATE CROISSANT 7

Eggs & Omelets

OMELET\* 23

Mushrooms, Spinach, Peppers

Asparagus, Tomato, Onion, Ham

Bacon, Swiss, Cheddar, Goat Cheese, Organic Toast

(Egg Beaters & Egg Whites Available)

EGGS BENEDICT\* 22

Organic Muffin, Hollandaise, Jumbo Asparagus,

Canadian Bacon

+ Smoked Salmon, Crab Cake or Lobster 8

SUNRISE SANDWICH 19

Fried Egg, Pecan Wood Smoked Bacon, Cheddar, Avocado,

Brioche Bun, Fruit

TRUFFLE DUCK EGGS\* 19

Whole Grain Bread, Wild Mushrooms,

Smoked Gruyère, Jumbo Asparagus

BRUNCH

BUTTERMILK PANCAKES 16

Plain, Blueberry, Chocolate Chip, Banana,

Local Maple Syrup

BELGIUM WAFFLE 16

Macerated Berries, Cinnamon Butter

NUTELLA CREPES 17

Banana Cream, Hazelnuts

Macerated Berries

POACHED EGG PANZANELLA 19

Avocado, Cucumber, Fresh Mozzarella,

Heirloom Tomato, Focaccia Herb croutons

QUICHE LORRAINE 21

Lobster, Leek, Gruyère

ARTISAN'S SIGNATURE BURGER\* 24

8 oz Wagyu Beef Burger, Onion Brioche,

Smoked Bacon Onion Jam, Fourme d' Ambert

FOLEY FAMILY FARM SMOKED SALMON 22

Tomato Preserve, Whipped Cream Cheese,

Pickled Onion, OMG Bagel

-- JUICES & BEVERAGES --

ORANGE, GRAPEFRUIT, CRANBERRY, APPLE,

TOMATO, V-8 JUICE 6

DECAFFEINATED, HERBAL TEAS 6

REGULAR, DECAFFEINATED COFFEE 6

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

THESE ITEMS CAN BE PREPARED GLUTEN-FREE

\*These items contain raw or undercooked ingredients and will be cooked to your specification. Please be informed that the consumption of raw or undercooked foods may pose certain health risks.



## LUNCH

## — APPETIZERS —

🌾 **WILD MUSHROOM BISQUE** 9 / 13  
*Sherry Chantilly, Manchego Toast*

🌾 **NEW ENGLAND CLAM CHOWDER** 9 / 13  
*Smoked Bacon, Oyster Crackers, Tabasco*

🌾 **MAPLEBROOK FARMS BURRATA** 19  
*Prosciutto Ham, Red Wine Reduction,  
Herb Focaccia Toast*

**Business Lunch**

\$28

CHOOSE YOUR SANDWICH  
AND CHOICE OF SOUP OR SALAD  
FRENCH FRIES

**SANDWICHES***Wagyu Beef Sliders\***Small Lobster Roll**Turkey Club**Chicken Sandwich***SOUPS***New England Clam Chowder**Wild Mushroom Bisque***SALADS***Spinach**Kale Caesar**Arugula*

INCLUDES ONE NON-ALCOHOLIC  
BEVERAGE

+ AVAILABLE MONDAY-FRIDAY

## — FLATBREADS —

**BEEF TIP** 20*Pickled Peppers and onion,**Gruyere Cheese***MARGHERITA** 16*Tomato, Ricotta, Basil, Port Wine Syrup***TRUFFLED MUSHROOM** 19*Gruyère, Red Wine Onion, Duxelles*

## — SALADS —

🌾 **SPINACH** 12 / 19*Quinoa, Toasted Almonds, Fresh Avocado,  
Pickled Carrot, Feta Cheese, Radish, Blood Orange Vinaigrette*🌾 **KALE CAESAR** 12 / 19*Garlic Croutons, Parmesan, White Anchovy*🌾 **ROMAINE CHORIZO** 19*Romaine Lettuce, Chorizo, Parmesan Cheese,  
Roasted Tomatoes, Garlic Flatbread, Garlic Parmesan Dressing*🌾 **ARUGULA** 12 / 19*Pecans, Blackberries, Blueberries, Fourme d' Ambert, Mint,  
Lime Vinaigrette*🌾 **SALAD ADDITIONS***+ Chicken 7**+ Shrimp or Salmon\* 10**+ Steak Tips\* 12**+ Maine Lobster 13***SANDWICHES  
& ENTRÉES**

All Sandwiches Served with Fries

🌾 **GRILLED CHICKEN SANDWICH** 21*Aged Provolone, Avocado, Brioche, Bacon*🌾 **CLASSIC TURKEY CLUB** 19*Bacon, Lettuce, Tomato*🌾 **ARTISAN SIGNATURE BURGER\*** 24*8 oz Wagyu Beef Burger, Onion Brioche,  
Smoked Bacon Onion Jam, Fourme d' Ambert*🌾 **SHORT RIB SANDWICH** 22*Braised Short Rib, Brie, Sourdough,**Baby Arugula, Beef au Jus*🌾 **FISH & CHIPS SANDWICH** 20*Sam Adams Beer Battered Local Cod,**Pickled Onion, Herb Aioli*🌾 **MAINE LOBSTER ROLL** 26*Fresh Lobster Salad, Brioche*🌾 **VEGETERIAN RIGATONI PASTA** 22*Stewed Fennel and Heirloom Tomato, Cauliflower,  
Herb and Citrus Gremolata, Parmigiano Reggiano*🌾 **STEAK FRITES\*** 34*Hanger Steak, Baby Arugula,**Maitre d' Hotel Butter*

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🌾 THESE ITEMS CAN BE PREPARED GLUTEN-FREE.



## DINNER

### APPETIZERS

#### MAINE BLUE HILL MUSSELS 19

*Fennel, Tomato, White Wine Butter Broth, Grilled Sourdough*

#### LOBSTER TACOS 17

*Mango Sweet Chili, Guacamole*

#### NEW ENGLAND CLAM CHOWDER 9 / 13

*Smoked Bacon, Oyster Crackers, Tabasco*

#### HOUSE MADE CHARCUTERIE 28

*Coppa di Testa, Artisan Salami, Serrano Ham, Duck Rilette,*

*Pickled Vegetables, Caraway Mustard*

#### MAPLEBROOK FARMS BURRATA 19

*Prosciutto, Red Wine Reduction, Herb Focaccia Toast*

#### ARTISINAL CHEESE 23

*Maplebrook Ricotta-MA, Moses Sleeper-VT,*

*Vermont Creamery Cherve-VT, Smith's 12mo Gouda-MA,*

*Fourme d' Ambert,-France*

*We support local farmers and highlight many of their offerings on our menu. Some of our partners include, Back Yard Farms, Russell Orchard, Maplebrook Farms, Foley Fish and The Chef's Garden*

#### MAINE LOBSTER SALAD 23

*Frisée Lettuce, American Caviar, Potato Salad,*

*Coconut Vinaigrette*

#### KALE CAESAR 12

*Garlic Croutons, Parmesan, White Anchovy*

#### SPINACH SALAD 12

*Quinoa, Toasted Almonds, Avocado,*

*Pickled Carrot, Feta Cheese, Radish,*

*Blood Orange Vinaigrette*

### FLATBREADS

#### BEEF TIPS 20

*Pickled Peppers and Red Onion,*

*Gruyere Cheese*

#### MARGHERITA 16

*Tomato, Maplebrook Farms Ricotta,*

*Basil, Port Wine Syrup*

#### TRUFFLED MUSHROOM 19

*Duxelles, Gruyère, Red Wine Onion*

### ENTRÉES

#### ORGANIC CHICKEN 28

*Sautéed Green Peas, Wild Mushrooms,*

*Carrot Purée, Cornbread, Sam Adams Mustard Jus*

#### HOUSEMADE SAUSAGE 28

*Bratwurst, Kielbasa, Roasted Pork Belly,*

*Spätzle à l'alsacienne, Maine Sauerkraut*

### BURGER

#### ARTISAN'S SIGNATURE BURGER\* 24

*8 oz Wagyu Beef Burger, Onion Brioche,*

*Smoked Bacon Onion Jam, Fourme d' Ambert*

#### 8 OZ BEEF TENDERLOIN\* 41

*Grilled Jumbo Asparagus,*

*Truffle Potato Purée, Red Wine Jus, Béarnaise Sauce*

#### STEAK FRITES\* 34

*Hanger Steak, Baby Arugula,*

*Maitre d' Hotel Butter*

#### VEGETERIAN RIGATONI PASTA 22

*Stewed Fennel and Heirloom Tomato, Cauliflower,*

*Herb Citrus Gremolata, Parmigiano Reggiano*

### --SIDES--

8

*Smoked Cheddar Mac & Cheese, Chorizo Crumbs*

*Roasted Brussels Sprouts, Truffle Aioli*

*Grilled Asparagus, Citrus Zest*

*House-Made Cornbread, Vermont Butter*

## FISH MARKET

#### BRAISED COD 29

*Piquillo Pepper Relish, Kidney Bean Cassoulet,*

*Pancetta, Asparagus, Smoked Paprika*

#### GEORGE'S BANK SCALLOPS 31

*Parsnip Purée, Fennel, Mushrooms,*

*Roasted Fingerling Potatoes, Citrus Beurre Blanc*

#### CIOPPINO 39

*Local Mussels, Clams, Shrimp, Lobster, Calamari,*

*Spicy Tomato Broth, Toasted Baguette*

#### FOLEY FAMILY FARM SALMON\* 31

*Braised Swiss Chard, Fennel, Tomato,*

*Vermouth Tarragon sauce*

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## Desserts

**STRAWBERRY SHORTCAKE 7**

*Mascarpone, Biscuit, Strawberry Consume*

**CITRUS CHEESECAKE 7**

*Meyer Lemon, Orange*

**FLUFFERNUTTER 7**

*Peanut Butter Mousse, Brioche*

**WHITE COFFEE CRÈME BRÛLÉE 7**

**CREPE CAKE 7**

*Chocolate, Hazelnut Praline*

**MOLTEN CHOCOLATE CAKE 7**

*Irish Center, Bailey's Ice Cream*