



APPETIZERS



NEW ENGLAND CLAM CHOWDER 8
rich and creamy and packed with clams

SOUP DU JOUR 8
house-made soups changing daily

HOUSE SALAD 10  
mixed greens, tomato, cucumber, carrot,
house vinaigrette

CAESAR SALAD 10
Crispy romaine lettuce, traditional Caesar dressing,
croutons, lemon

AMARETTO SHRIMP 14
dusted and fried, dipped in spicy Amaretto aioli,
crushed candied walnuts

MOZZARELLA CAPRESE 14  
fresh Buffalo Mozzarella, vine-ripened tomato,
basil pesto, extra virgin olive oil,
sea salt and cracked black pepper

ENTRÉES

(all sandwiches come with seasoned fries and a pickle)

FALAFEL SALAD 17
fried chick-pea fritters, bitter greens, tomato, carrots,
grapes, and a lemon tahini vinaigrette


GRILLED SALMON SALAD* 17
tomatoes, chilled asparagus, mandarin orange segments,
cucumber, baby bells, crispy wontons,
cucumber-wasabi vinaigrette

BLACKENED TUNA WRAP* 18
avocado, shredded cabbage, tomato fresca,
cilantro lime aioli

LOBSTER SALAD ROLL 29
hand-picked lobster meat, tomato, celery, dill,
mayo, lemon zest packed into a warm split top roll
with shredded lettuce
*There is an additional \$10 charge for the Lobster Roll
for guests on a lunch inclusive package.*

DERBY BACON CHEESEBURGER* 17
8 oz. hand-formed burger, bacon piled high,
smoked tomato jam, shredded lettuce and
melted Derby Sage Cheese

WALDORF CHICKEN SANDWICH 15
chicken salad tossed with apples, grapes,
celery on toasted wheat with shredded lettuce

GRILLED MOZZARELLA CAPRESE SANDWICH 16 
fresh mozzarella, vine-ripened tomato,
and basil pesto on butter Italian bread

DESSERT

APPLE TART 9

CINNAMON CHURROS 9
with warm chocolate sauce

GIFFORD'S ICE CREAM 9



Vegetarian
Gluten free

Many of our entrees can be
made Vegan. Please ask
your server for today's
options.