

# 4TH OF JULY

OUR MENU IS CREATED USING LOCALLY SOURCED INGREDIENTS.  
WE SUPPORT ARTISAN PRODUCERS, NEW ENGLAND FARMS, LOCAL FISHERMEN AND BAKERIES.

## AMERICAN CLASSICS

### NEW ENGLAND

CLASSIC NEW ENGLAND CLAM CHOWDER  
FRESH THYME, OYSTER CRACKERS

GF CHILLED JUMBO SHRIMP DISPLAY  
TRADITIONAL COCKTAIL SAUCE, TARTAR SAUCE

GF NATIVE CRAB & AVOCADO SALAD  
CRAB MEAT, LIME, AVOCADO MOUSSE

GF STEAMED NATIVE LOBSTER  
DRAWN VERMONT BUTTER

GF SWEET CORN ON THE COBB  
CHILI LIME SALT

PARSLEY NEW POTATOES  
SEA SALT

### SOUTHERN

GF SMOKEY CHERRY-CHIPOTLE BBQ GLAZED CHICKEN

GF BABY BACK PORK RIBS

GF HICKORY SMOKED ANGUS BEEF BRISKET

GF SLOW ROASTED CAROLINA PULLED PORK

GF BAKED BEANS

BREAD & BUTTER PICKLES, TEXAS TOAST

GF CAROLINA, IVORY & SWEET BBQ SAUCES

### WEST COAST

ORZO CHOPPED SALAD  
SPINACH, CORN, RED ONION, TOMATO, BLUE CHEESE, BACON

WATERMELON & MOZZARELLA SALAD  
PICKLED RED ONION, BASIL, WHITE BALSAMIC

CHILLED LOCAL ASPARAGUS SALAD  
FRESH CHEVRE, CRACKED BLACK PEPPER, RASPBERRY VINAIGRETTE

### FOR OUR FUTURE LEADERS

CRISPY FISH BITES  
CHICKEN FINGERS  
MINI CHEESE BURGERS

VEGETABLE PIZZA BITES  
VEGETABLE CRUDITE & HUMMUS  
FRUIT SALAD      FRESH CORN

### COUNTRY PIES

STRAWBERRY SHORTCAKE TRIFLES

RICE CRISPY TREAT POPS, MINI FRUIT TARTS

APPLE & BLUEBERRY PIE

LEMON TARTLET, TOASTED MERINGUE

### BONFIRE, S'MORES

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEAT OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS; WE FRY ONLY IN TRANS FAT FREE OILS.  
A 20% ADMINISTRATIVE FEE AND 7% MEAL TAX WILL BE AUTOMATICALLY ADDED.