

4TH OF JULY

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

AMERICAN CLASSICS

CLASSIC NEW ENGLAND

CLASSIC NEW ENGLAND CLAM CHOWDER
FRESH THYME, OYSTER CRACKERS

GF CHILLED JUMBO SHRIMP DISPLAY
TRADITIONAL COCKTAIL SAUCE, TARTAR SAUCE

SEAFOOD CAKE
SWEET CORN RELISH, LEMON AIOLI

GF STEAMED NATIVE LOBSTER
DRAWN VERMONT BUTTER

GF V SWEET CORN ON THE COBB
CHILI LIME SALT

GF V TWICE BAKED POTATOES
SEA SALT, CHIVE

SOUTHERN BBQ

GF SMOKEY CHERRY-CHIPOTLE BBQ GLAZED CHICKEN

GF ACHIOTE LIME SKIRT STEAK
SMOKED ONION CHIMICHURRI

GF SLOW ROASTED CAROLINA PULLED PORK

GF SMOKEY TEXAS BEEF SHORT RIB CHILI
CHEDDAR, SCALLION, SWEET ONION, SOUR CREAM

GF BAKED BEANS

BREAD & BUTTER PICKLES, TEXAS TOAST

GF CAROLINA, IVORY & SWEET BBQ SAUCES

SUMMER SALADS

GF V ARTISAN GREENS SALAD
RADISH, CARROT, TOMATO, CUCUMBER, AGED RED WINE VINAIGRETTE

GF WATERMELON & FETA SALAD
PICKLED RED ONION, BASIL, WHITE BALSAMIC

BOWTIE PASTA SALAD
NUT FREE PESTO, FRESH MOZZARELLA, ROASTED SWEET PEPPERS

GF SUMMER BEAN SALAD
SUNDRIED TOMATOES, LEMON, OREGANO

FOR OUR FUTURE LEADERS

TRADITIONAL BAKED SCROD
CHICKEN FINGERS
MINI CHEESE BURGERS

VEGETABLE PIZZA
CHERRY TOMATOES, RANCH DIP
FRUIT SALAD FRESH CORN

DESSERTS

ASSORTED MARSHMALLOW CONES

RICE CRISPY TREAT POPS

DARK CHOCOLATE PUDDING, WHIPPED CREAM

ASSORTED CELEBRATION COOKIES

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.