

## LATE BREAKFAST

<b>TERRACE</b> <i>2 EGGS, ANY STYLE, CHIVE POTATO ROSTI, CHERRYWOOD SMOKED BACON, MULTI-GRAIN TOAST</i>	\$15
<b>FRENCH TOAST STRATA</b> <sup>V</sup> <i>VANILLA BEAN CINNAMON CUSTARD, GRAND MANIER BERRY SALAD, VERMONT MAPLE SYRUP</i>	\$16
<b>WAFFLE</b> <sup>V</sup> <i>FRESH STRAWBERRIES, WHIPPED CREAM, VERMONT MAPLE SYRUP</i>	\$16
<b>VEGETABLE FRITTATA</b> <sup>GF/V</sup> <i>SPINACH, ARTICHOKE HEARTS, ROASTED RED PEPPERS, CARAMELIZED ONIONS, CHEVRE</i>	\$17
<b>CRUNCHY GOODNESS</b> <sup>V</sup> <i>HOUSE BLUEBERRY AND ALMOND GRANOLA, SEASONAL TROPICAL FRUIT, STRAWBERRIES, GREEK YOGURT</i>	\$12
<b>BENEDICT'S</b> <i>SERVED IN PAIRS WITH CHIVE POTATO ROSTI</i>	
<b>TRADITIONAL</b> <i>CANADIAN BACON, ENGLISH MUFFIN, HOLLANDAISE</i>	\$18
<b>CAPE COD</b> <i>LOCAL LOBSTER MEAT, ENGLISH MUFFIN, ASPARAGUS TIPS, BÉARNAISE</i>	\$21

## SNACKS

<b>SWORDFISH TACOS</b> <i>SALSA VERDE, FRIED BLACK BEANS, ICEBERG LETTUCE, AVOCADO, COTIJA</i>	\$15
<b>POTATO SKINS</b> <i>BRAISED BEEF SHORT RIB, PICKLED HABANERO BACON JAM, GREAT HILL BLUE CHEESE, CHIVE SOUR CREAM</i>	\$12
<b>GRILLED CORN ON THE COB</b> <sup>GF/V</sup> <i>GARLIC AIOLI, ESPELETE PEPPER, COJITA</i>	\$9
<b>CHATHAM MUSSELS</b> <i>PRESERVED LEMONS, ELEPHANT GARLIC, LOCAL SUMMER BEER, GRILLED FOCACCIA TOAST POINT</i>	\$14

## SOUPS

<b>NEW ENGLAND CLAM CHOWDER</b>	\$9
<b>SPRING MINTED ASPARAGUS</b> <sup>GF/DF/V</sup> <i>GRILLED WHITE ASPARAGUS TIPS</i>	\$8

**GF—GLUTEN FREE**

**DF—DAIRY FREE**

**V—VEGETARIAN**

\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, POULTRY, SHELLFISH, OR EGGS  
MAY INCREASE YOUR RISK OF A FOODBORNE ILLNESS.

PLEASE INFORM YOUR SERVER IF YOU OR ANYONE IN YOUR PARTY HAS A FOOD ALLERGY

## SALADS

<b>CLASSIC CAESAR</b>	\$10
<i>ROMAINE HEARTS, CREAMY DRESSING, PARMIGIANINO REGGIANO, BRIOCHE TOAST</i>	
<b>WITH GRILLED CHICKEN BREAST</b>	\$18
<b>STEAK WEDGE</b> GF	\$20
<i>BABY ICEBERG, GREAT HILL BLUE, PICKLED RED ONIONS, CHERRY TOMATOES CHERRYWOOD SMOKED BACON, BUTTERMILK DRESSING, GRILLED TENDERLOIN TIPS</i>	
<b>SHRIMP AND PEACH</b> GF	\$22
<i>SPRING GREENS, CHAMPAGNE VINAIGRETTE, AVOCADO, CRUMBLLED FETA</i>	
<b>QUINOA &amp; CAULIFLOWER</b> GF/DF/V	\$17
<i>LEMON PARSLEY VINAIGRETTE, ENGLISH CUCUMBERS, ROASTED RED PEPPERS, PINE NUTS, GOLDEN RAISINS, BUTTER LETTUCE, RADICCHIO</i>	

## SANDWICHES AND SUCH

<b>OCEAN TERRACE BURGER</b>	\$18
<i>1/2 LB. CHAR-GRILLED HAND FORMED GROUND BEEF, SHREDDED LETTUCE, TOMATO, SWEET ONION, CHEDDAR, CHERRYWOOD SMOKED BACON, SESAME SEED BUN</i>	
<b>ROAST TURKEY</b> DF	\$14
<i>SLOW COOKED TURKEY BREAST, TOMATO, SPROUTS, AVOCADO, CRANBERRY HUMMUS, TOASTED MULTI-GRAIN BREAD</i>	
<b>SHORT RIB GRILLED CHEESE</b>	\$16
<i>CABERNET BRAISED SHORT RIBS, CARAMELIZED ONIONS, SMOKED CHEDDAR</i>	
<b>LOBSTER SALAD</b>	\$24
<i>TARRAGON BUTTER GRILLED BRIOCHE, BABY LETTUCE, PICKLED CELERY MAYONNAISE</i>	
<b>GRILLED SHRIMP B.L.A.T</b> DF	\$18
<i>CHERRYWOOD BACON, SHREDDED ICEBERG, AVOCADO, HEIRLOOM TOMATO, GARLIC AIOLI</i>	
<b>FISH AND CHIPS</b>	\$24
<i>BATTER FRIED COD, HAND CUT FRIES, MALT VINEGAR TARTER SAUCE</i>	

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