

BRUNCH

FRESH FRUIT | 9

greek yogurt, rice puffs

HALF DOZEN BLUE HILL BAY OYSTERS | 16

sugar kelp mignonette, cocktail sauce, fresh horseradish,
wood-fired with coppa and arugula butter +2

BURRATA SALAD | 14

garlic scape pesto, Four Season Farm cherry tomatoes & cucumbers,
herbs from our garden

HERBED LATKES | 13

house crème fraîche, herbs

FRENCH OMELET | 16

mushrooms, chives, farm egg

POLENTA CAKES | 16

Homewood Farm strawberries, cultured butter

LOBSTER ROLL | 24

pickled celery, herb salad, brioche roll

WOOD-FIRED ARAGOSTA BURGER | 23

cheddar, chipotle mayo, crispy bacon, Four Season Farm lettuce,
tomato, red onion, brioche bun

FARM EGG SCRAMBLE | 16

prosciutto, arugula, served on country toast

STONINGTON LOBSTER BENEDICT | 22

her hollandaise, english muffin

BLUE HILL MUSSELS | 16

sofritto, white wine, brodo, grilled baguette

STONINGTON SELECT LOBSTER | 39

Four Season Farm salad, drawn butter, strawberry shortcake

All sandwiches served with homemade potato salad & hour pickles.

Consuming raw or undercooked meat may increase your risk of food-borne illness.