



## LATE LUNCH

### Starters

- gf Soup of the Day or Gazpacho ~ Cup 10 ~ Bowl 15**
- gf Chef's New England Clam Chowder ~ Cup 11.50 ~ Bowl 17**
- gf Caesar Salad ~ White Balsamic Caesar Vinaigrette 16**
- gf Artisanal Greens ~ Classic Herb Vinaigrette 16**
- Lightly Dusted Fried Calamari 22**

Fried Lemon & Shishito Peppers, Lemon Garlic Aioli, Spicy Thai Dipping Sauce

### Salads

- gf The Honeycutt Salad ~ Grilled Chicken, Baby Heirloom Tomatoes & Vegetables, Fried Tortilla Strips, Spicy Peanut Sauce & Lime Vinaigrette 21**
- gf Caesar Salads ~ Herb Grilled Chicken 24 ~ Salmon Grilled or Blackened 36**
- gf House-made Mozzarella & Beefsteak Tomato ~ Artisanal Greens, Basil Oil 22**

### Sandwiches & Specialties

- Lump Crab Cake ~ Slaw & Mixed Greens 26**
- Quesadilla ~ Fresh Flour Tortilla, Grilled Chicken, Onions, Peppers, Cheddar Cheese, Shredded Romaine & Tomato Salsa Salad, Guacamole 20**
- gf The Impossible Burger ~ A Plant-Based Burger (No Soy, Gluten or GMOs) Griddled and Topped with a Kimchi Slaw ~ Choice of Small Green Salad or Fries 23**
- Fried Fish Sandwich ~ Lightly Coated and Crisply Fried ~ Remoulade Sauce, Choice of Slaw or Fries 22**
- gf Bayley Hazen Blue Cheese & Julienne Apple ~ Walnut Oil, Fig Jam, Focaccia Crostini 22**
- gf USDA Prime Beef Burger ~ 10 oz., Pan Seared, French Fries 27**
  - add Cheese 2 ~ add Bacon 2 ~ add Sautéed Onions 4
  - add Sautéed Mushrooms 4 ~ add Blue Cheese 4
- gf Steak Frites ~ Grilled Coulotte Steak with Fries & Chimichurri Sauce 42**
- gf Lump Crab & Avocado ~ Gazpacho Salsa**
  - Regular 26 ~ Large 38
- Sautéed Salmon ~ Salad of Farro, Fennel, Spinach, Red Onion & Blueberries, Honey Lime Vinaigrette 38**
- gf Skillet-roasted Mussels ~ Regular 24 ~ Large 38**
- Garlic, Tomato, Wine, Lemon, Basil, Clam Juice, Olive Oil & Butter, Garlic Toasted Focaccia for Dipping
- Chicken Pot Pie ~ Creamy, Chunky, Flavorful 31**
- gf Fettuccini Pomodoro ~ Fresh Pasta, Tomato, Shallots, Garlic, Basil, Olive Oil, White Wine 31**

**gf Can be prepared gluten-free**

**A \$6 charge is applied to split entrees**

Consuming raw or undercooked meat, poultry or seafood may increase your risk to food borne illness. 10/23