

EAST END KITCHEN
DINNER

Appetizers

Mixed Greens Salad ("farm/location name") blueberries,
lemon).....8
Chilled Tomato Soup (Brioche croutons,
tarragon).....7
New England Crab Cakes (fennel, red
pepper).....18
Watermelon and "Farm" Goat Cheese Salad ("Satur Farms" arugula,
verbena).....13
Roasted Vegetable Terrine (summer squash,
gruyere).....14
East End Meatballs (tomato sauce, garlic
bread).....14

Main Courses

Sweet Pea Tortellini (Cabot Clothbound cheddar,
chervil).....17
Haddock "Bouillabaise" (orange,
saffron).....24
Porgy in a Bag (mushroom duxelles,
tomato).....20
Summer Flounder Ratatouille (cous cous, piment
d'espelette).....24
Chicken a la Summer Ale (potatoes,
broccolini).....19
Pork 'n' Peaches (sweet corn,
leeks).....23
John Fazio Farm's Duck Breast (dumplings,
cherries).....24
Hanger Steak (green beans, red wine
sauce).....27

Dessert

Purple Plum Sabayon(almond brittle)	8
Chocolate Mousse (raspberry coulis).....	10
Summer Berry Tumble.....	9
Cherry Clafoutis.....	9
Selection of Cheeses (3/5).....	12/16
Frozen Blackberry Souffle.....	8

EAST END KITCHEN
BAR MENU

Beer Soup 9

Mixed Greens Salad 8

Country Pate 9

Onion Tart 7

Selection of Cheeses 12/16

Mussels and Fries 15

Pork Belly Biscuits 17

Chicken and Waffles 14

The Burger 16

Blackberry Cheesecake 9

Banana Split 9

Chocolate Chip Cookies 6

E A S T E N D K I T C H E N
B R U N C H M E N U

Soup of the Day 7

Summer Salad 8

French Toast 7

Granola and Yogurt 8

Blueberry-Buttermilk Pancakes 8

Cherry Pie 7

Biscuits and Gravy (rolled chicken breast, whipped eggs) 13

Seasonal Omelette (roasted potatoes, salad) 12

Shrimp and Grits (poached eggs, salad) 15

Farmer's Eggs (corncakes, tomato concasse) 12

Steak and Eggs (hash brown, bearnaise sauce) 18

The Burger (fries) 16