

TOPPER'S MENU

CHARCUTERIE

FOIE GRAS "AU TORCHON"*

Black Mission Fig Conserve, Toasted Brioche 25

SMOKED BLUEFISH PATE

Pickled Onions, Radish, Curry Lavash Crackers 14

SMOKED STURGEON*

Pickled Beets, Horseradish, Everything Bagel Chips 14

PATE CAMPAGNE

Whole Grain Mustard, Cornichons, Toasted Brioche 14

RAW BAR

RETSYO OYSTERS*

Half-Dozen on the Half-Shell, Mignonette, Cocktail Sauce 28

JONAH CRAB CLAWS

Half-Dozen Cocktail Claws, Cocktail Sauce, Sauce Louis 26

SHRIMP COCKTAIL

Half-Dozen Gulf Shrimp, Cocktail Sauce 20

SEAFOOD PLATEAU*

6 Retsyo Oysters, 6 Jonah Crab Claws, 6 Shrimp,
Cocktail Sauce, Mignonette, Sauce Louis 70

STARTERS

BROILED RETSYO OYSTERS

Melted Leeks, Bacon, Lemon Sabayon 28

ENDIVE AND FRISEE SALAD

Great Hill Blue Cheese, Candied Walnuts, Honey Poached Cranberry Vinaigrette 19

MIXED ORGANIC GREENS

Shaved Carrots and Radishes, Dried Cherry Tomatoes, Sherry Vinaigrette 16

LOBSTER AND CRAB CAKES

Roasted Corn Relish, Mustard Cream, Jalapeno Stuffed Olives 26

TARTE FLAMBE

Crème Fraiche, Onions, Cave Aged Gruyere, Bacon or Oyster Mushroom 18

TOPPER'S CHOWDER

Lobster, Littleneck Clams, Chatham Mussels, Uni, Leeks, Peewee Potatoes,
Smoked Haddock Velouté 22

SIDES

OLD BAY FRIES, COMEBACK SAUCE 9

ORGANIC GREENS, SHERRY VINAIGRETTE 9

AUTUMN VEGETABLES 12

TOPPER'S MENU

MAIN COURSE

ROASTED DORADE ROYALE 36

Cannellini Beans, Linguica Sausage, Tuscan Kale, Piquillo Pepper and Caper Relish

LOBSTER ROLL 30

North Atlantic Lobster, Meyer Lemon Mayonnaise, Bibb Lettuce, Brioche, Organic Greens

ROASTED ORGANIC SALMON* 36

Carnaroli Rice Risotto, Butternut Squash, Ginger and Citrus Beurre Blanc

PUMPKIN GNOCCHI 28

Roasted Pumpkin, Caramelized Chestnuts, Parmesan, Brown Butter Emulsion

WAGYU BURGER* 25

North Country Bacon, Vermont Cheddar, Onion Fondue, B&B Pickles, Brioche, Organic Greens

ROASTED GIANONNE CHICKEN 32

Mashed Fingerling Potatoes, Sautéed Broccoli Rabe, Truffle and Madeira Jus

PRIME N.Y. STRIP STEAK FRITES* 46

Organic Greens, Pickled Onions, Old Bay Fries, Roasted Garlic and Herb Butter

BRAISED LAMB SHANK 34

Chickpea Stew, Harissa, Pickled Fennel, Pomegranate Molasses

SOMETHING SWEET

PECAN PARFAIT

Chocolate Bavarian, Devil's Food Cake, Butter
Pecan Ice Cream, Butterscotch Sauce 12

PUMPKIN FRITTERS

Caramelized Figs, Spiced Walnuts,
Cinnamon Cream 12

MAPLE CHEESECAKE

Apple Syrup, Vanilla Ice Cream 12

ARTISINAL CHEESES*

Walnut Cinnamon Toast, Golden Raisin Chutney,
Honeycomb, Candied Pecans 27

FRESH BAKED COOKIES

By Fresh, We Mean They Take
About Fifteen Minutes 9

ICE CREAMS AND SORBETS

House Made, Fresh Berries, Sugar Tuille 12

All prices are per person.

Prices do not include 7% Massachusetts sales tax or server gratuity. Prices are subject to change.

*State of Massachusetts Warning: Consuming raw or undercooked items such as meats, fish, eggs and shellfish can pose a health risk, especially to young children, pregnant women, older adults and those with compromised immune systems.