

Brunch

House-made granola, assorted berries, acacia honey, yogurt

Steel cut oats, rum soaked golden raisins, cinnamon mascarpone

House-cured salmon gravlox, bagel, cream cheese,
roasted tomato, red onions, capers

Eggs benedict, avocado, tomato, lemon hollandaise
add: country ham \$3, lobster \$9, salmon \$5, blue crab \$7

Papas Bravas, roasted fingerling potatoes,
romesco sauce, fried eggs, pimenton, manchego cheese

Lobster scramble, crème fraiche, black truffles, chives, hash browns

Poached eggs, mixed greens, roasted peppers, bean sprouts, avocado, hash browns

Eggs any style, hash browns, breakfast sausage

Blueberry pancakes, candied lemon ricotta, Vermont maple syrup

Salad

Grilled chicken, romaine lettuce, apple-wood smoked bacon,
tomato, avocado dressing

Tuna Niscoise, frisee, haricot vert, hard boiled egg, caper berries, tomatoes,
kalamata olive vinaigrette, white anchovy

Grilled flatiron steak, arugula, frisee, fried shallots, shaved fennel,
cherry tomatoes, crispy egg, black truffle dressing

Soups

Clam chowder, salt pork, local clams

Sweet yellow corn chowder, lobster, avocado

Sandwiches

served with fries or green salad

Soft shell crab po-boy, old bay aioli, lettuce tomato, homemade pickles

8 oz. Hamburger, munster cheese, poblano aioli, tomato, lettuce, homemade pickles

Seared ahi tuna, apple-wood smoked bacon, fried green tomatoes,
avocado dressing, lettuce

Lobster roll, old bay butter, celery

Curried chicken salad, raisins, apples, radicchio

Essex Room

Appetizers

Local Greens 10

cherry tomatoes, avocado, red onion, foccacia croutons, tarragon vinaigrette

Roasted Beets 10

goat cheese, pistachio sherry caramel, mache

Iceberg Wedge 9

apple-wood smoked bacon, cherry tomatoes, red onions,
smokey Blue Cheese Dressing, smoked paprika hollandaise

Clam Chowder 10

local clams, salt pork

Sweet Corn Bisque 11

avocado, lobster

Local Fluke crudo 12

fennel, blood orange, ginger

Ahi Tuna Tartare 15

avocado, shiso, ponzu

Fried Green Tomatoes 11

blue crab salad, crispy capers

Local Calamari 12

banana peppers, lemon, remoulade

Waygu Beef Tartare, 15

quail eggs, pickled root vegetables, black garlic espresso puree

Shrimp and Grits 13

Anson Mills Polenta, tomato fondue, jalapenos, sweet yellow corn

Entrees

Monkfish Saltimbocca 28

curry miso emulsion, charred baby leeks, fava beans

Buttermilk Fried Quail 24

lady gala apples, candied bourbon pecans, pea shoots

Squid Linguini 21

pancetta, rosemary, cherry tomatoes, white wine

Sea Scallops 29

squash, confit cherry tomatoes, basil, black olive vinaigrette

Hanger steak 31

fingerling potatoes, spinach, bordelaise

Roasted Chicken 25

house made gnocchi, peas, carrots, chicken jus

Local Fluke Meuniere 28

wilted spinach, capers, preserved lemons, parsley, brown butter

Duck Breast 29

swiss chard, port glazed figs, faro risotto

PEI Mussels 20

apple wood smoked bacon, fennel, cream, pernod, frites

Seasonal Farro Risotto

Summer squash, swiss chard, baby beets, beet sherry reduction 18

* Before placing your order, please inform your server if a person in your party has a food allergy

* Consumption of raw or undercooked foods increases the risk of food-borne illness

Desserts

All desserts \$9

Apricots and Cream

lavander, coriander, coffee

Ode to Corn Pops

corn crepes, midnight moon goat cheese cream
blueberry compote, salted corn pop brittle

Campfire S'mores

dark chocolate torte, house-made fluff, graham cracker cookie

Bananas Foster

fried banana, vanilla custard, rum caramel

Lemon Tart

lemon curd, meringue, candied lemon, blackberries

The Essex Room

Desert Menu

\$9

Poached Apricots

goat cheese semifreddo, brown butter financier , blackberry jam

S'Mores

dark chocolate torte, house-made fluff,

graham crackers

Crunchy Banana

coconut curd, nutella ganache, toasted malt meringue

Strawberry Rhubarb Shortcake

black pepper crème fraiche, aged balsamic

Lemon Parfait

coriander yogurt, house-made granola, pistachio shortbread