

Lunch

SMALL PLATES

Tuna Tartare*
Yuzu Vinaigrette, Asian Pear, Radish, Chips
\$14

Mexican Street Corn Hush Puppies
Grilled Corn, Cojita Cheese, Cilantro, Chili Lime Aioli
\$14

Tomato and Fennel Soup
Onion "Cream", Grilled Sourdough
\$13

SALADS

Little Gem Caesar Salad
Hand-torn Croutons, Heirloom Cherry Tomatoes, Parmesan Emulsion,
Shaved Parmesan, Easter Egg Radish
\$13

"Garden" Salad
Freshly Mixed Greens, Goat Cheese, Green Apples, Nuts, Seeds, Blossoms,
Honey and Lemon Vinaigrette
\$12

Summer Buddha Bowl
Arugula, Red Quinoa, Watermelon, Radish, Spring Peas, Garbanzo Beans,
Feta, Heirloom Cherry Tomatoes, Green Goddess
\$15

SANDWICHES & FLATBREADS

Heirloom Tomato Flatbread
Fresh Mozzarella, Oregano, Crushed Pepper, Arugula, Olive Oil
\$14

The Outlook Burger*
River Rock Farms Dry Aged Beef, Bacon Jam, Fried Egg, Avocado, Aioli, Brioche
\$18

The Cubana
Smoked Ham, Braised Pork, Gruyere, Jalapeno Mustard, Ciabatta
\$14

Crispy Chicken Sandwich
Buttermilk, House Pickles, Boston Bibb Lettuce, Tomato, Garlic Aioli, Brioche
\$13

Miso Lobster Roll
Miso Aioli, Crispy Shallots, Classic Roll, French Fries
\$26

Ahi Tuna Club*
Bibb Lettuce, Hickory Smoked Bacon, Tomato, Chili Aioli, Sourdough
\$16

The Envoy Burger*
River Rock Farms Dry Aged Beef, Hickory Smoked Bacon, Aged Cheddar Cheese, Brioche, Fries
\$15

Bacon and Roasted Corn Flatbread
Housemade Bacon Jam, Ricotta, Green Apples
\$15

LARGE PLATES

Served with Arugula Salad & French Fries

Bay of Fundy Salmon*
\$19

Maine Family Farms Chicken
\$18

Pineland Farms Flat Iron Steak*
\$20

Tatiana Rosana, Executive Chef

* Consumption of undercooked meat, poultry, egg, or seafood may increase the risk of foodborne illnesses.
Before placing your order, please inform your server if a person in your party has a food allergy.