

SPICY TUNA POKE\*

Gochuchang Vinaigrette,  
Cucumber, Sesame, Scallion  
\$15

LITTLE GEM CAESAR SALAD

Cherry Tomatoes, Parmesan Emulsion,  
Hand-Torn Croutons  
\$13

BEEF TENDERLOIN TARTARE\*

Soy Cured Egg Yolk, Togarashi,  
Pear, Sesame  
\$15

PEAR AND PISTACHIO SALAD

Mixed Greens, Roasted Pistachios,  
Bartlett Pear, Ricotta Salata,  
Lemon Poppy Seed Dressing  
\$12

## SOUPS. SALADS.

## COLD APPS.

AUTUMN BUDDHA BOWL

Arugula, Sweet Potato, Brussels,  
Pomegranate Seeds, Feta,  
Chick Peas, Red Quinoa,  
Cinnamon and Honey Dressing  
\$14

ROASTED GARLIC, PARSNIP,  
AND WHITE BEAN SOUP

Olive Oil, Spiced Pumpkin Seeds  
\$12

## SANDWICHES AND FLATBREADS

THE OUTLOOK BURGER\*

River Rock Farms Dry Aged Beef, Bacon  
Jam, Fried Egg, Avocado, Aioli, Brioche  
\$19

MARGHERITA FLATBREAD

Fresh Tomatoes and Mozzarella, Arugula,  
Crushed Pepper, Dried Oregano  
\$14

HOUSE ROASTED TURKEY MELT

Smoked Gouda, Green Apple,  
Applewood Smoked Bacon,  
Arugula, Rosemary Aioli  
\$16

THE CUBANA

Smoked Ham, Braised Pork,  
Jalapeno Mustard, Gruyere, Ciabatta  
\$16

CRISPY CHICKEN SANDWICH\*

Buttermilk, House Pickles,  
Boston Bibb Lettuce, Tomato,  
Garlic Aioli, Brioche  
\$15

THE ENVOY BURGER\*

River Rock Farms Dry Aged Beef,  
Hickory Smoked Bacon,  
Aged Cheddar Cheese, Brioche  
\$17

LOADED BAKED POTATO FLATBREAD

Yukon Gold Potatoes, Bacon,  
Scallions, Shaved Brussels  
Sprouts, Thyme, Sour Cream  
\$15

## LARGE PLATES

Served with Arugula Salad and French Fries

BAY OF FUNDY

SALMON\*

\$19

MAINE FAMILY

FARMS CHICKEN\*

\$19

PINELAND FARMS

FLATIRON STEAK\*

\$21

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.