

BREAKFAST

6:30am - 11am

CHILAQUILES VERDES* \$17Sunny Egg, Queso Fresco, Avocado,
Pickled Onions

Add braised chicken \$6

TWO CAGE FREE EGGS ANY STYLE* \$15Choice of: Hickory Smoked Bacon, Canadian Bacon,
or Country Style Sausage

Breakfast Potatoes and Toast

BOURBON BAKED FRENCH TOAST \$15

Sweetened Ricotta, Blackberries, Local Honey

ATLANTIC SMOKED SALMON \$18Toasted Bagel, Cream Cheese, Capers, Tomatoes,
Red Onions, Hard Boiled Egg**BELTA BREAKFAST SANDWICH* \$16**Bacon Jam, Fried Egg, Lettuce, Tomato, Avocado,
Aioli, Sourdough**ORGANIC STEEL CUT OATMEAL \$10**

Brown Sugar, Granola

ENVOY PARFAIT \$8

Fresh Berries, Greek Yogurt, Granola, Honey

CROISSANT OR CHOCOLATE CROISSANT \$7

Bacon Jam

FRUIT PLATE \$7

Seasonal Melons and Berries

SIDES:Hickory Smoked Maple Bacon*,
Canadian Bacon*, Country Style Sausage*,
Breakfast Potatoes**ALL DAY**

11am - 11pm

BABY KALE AND ARUGULA SALAD \$13Seeds and Nuts, Delicata Squash, Parmesan,
Basil Vinaigrette**BUTTERNUT AND SAGE FLATBREAD \$16**

Kale Pesto, Pomegranate Seeds, Feta

SALUMI FLATBREAD \$17

Cured Meats, Peppered Ricotta, Arugula, Parmesan

SWEET GEM AND BRUSSELS SPROUT**CAESAR \$14**Pumpnickel Croutons, Pumpkin Seeds,
Cherry Tomatoes**THE ENVOY BURGER* \$18**River Rock Farm Dry Aged Beef, Bacon, Aged Cheddar,
Brioche Bun, French Fries

Tatiana Rosana, Executive Chef

An 18% service charge, a \$3.50 delivery fee, and any applicable tax will be added to your account.

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

* Consumption of undercooked meat, poultry, egg, or seafood may increase the risk of foodborne illnesses.

DINNER

5pm - 11pm

BLACK GARLIC CARBONARA \$23

Pancetta, Parmesan, Black Pepper

DUO OF MAINE FAMILY FARMS

CHICKEN* \$27

Roasted Breast, Confit Croquette, Heirloom Carrots, Za'atar Spice, Apple-Frisee Salad

BAY OF FUNDY SALMON* \$30

Red and Gold Beets, Dill and Hazelnut Brussels Sprouts, Everything Bagel Spice

PINLAND FARMS FILET MIGNON* \$43

Blue Corn Grits, Charred Broccoli, Creamy Pearl Onions, Black Pepper Demi

PINELAND FARMS BAVETTE

STEAK FRITES* \$33

Espelette Fries, Chimichurri, Garlic Aioli

SEARED GEORGE'S BANK SCALLOPS* \$37

Warm Winter Greens, Wild Rice, Milk Braised Celery Root, Fall Fruit Butter

DESSERTS

5pm - 11pm

GRAND MACARON \$12

Pistachio shell, pomegranate jam, goat cheese mousse, honeycomb, lemon glass, black salt

DONUT HOLES \$10

Cinnamon sugar, pumpkin caramel ganache, maple pecan toffee, brown sugar molasses sauce

FALL DUTCH BABY \$10

Brandy poached quince, whipped mascarpone, candied ginger, Grand Marnier sauce

CAMPFIRE TORTE \$12

Graham cracker crust, dark chocolate ganache, toasted meringue, hazelnut lace, house made toasted & smoked marshmallows

LOCAL GELATO AND SORBETS \$9

Ice Haus Patisserie
Natick, MA

Tatiana Rosana, Executive Chef | Pastry Supervisor, Kimberly Darisse

An 18% service charge, a \$3.50 delivery fee, and any applicable tax will be added to your account.

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

* Consumption of undercooked meat, poultry, egg, or seafood may increase the risk of foodborne illnesses.