

Mother's Day Luncheon

Appetizers

Chilled Spring Pea Soup 19
Smoked Ham, Mint, Crème Fraîche

Baby Gem & Brussels Sprouts Caesar* 20
Rosemary Croutons, White Anchovy, Parmesan & Lemon Dressing

Jonah Crab & Grilled Asparagus Salad 22
Romaine, Garlic Breadcrumbs, Basil Vinaigrette

Avocado Toast* 29
Grilled Wheat Bread, Homemade Lox, Breakfast Radish

Tempura Shrimp* 28
Baby Artichokes, Kalamata Olives, Harissa Aioli

Hand-Cut Yellowfin Tuna Tartare* 30
Avocado Mash, Radish, Wasabi, Truffle Ponzu

Sides

Truffle Fries
Truffle Parmesan Aioli 14

Grilled Asparagus
Olive Oil & Lemon 14

Crispy Brussels Sprouts & Bacon
Apple Cider Glaze 16

Entrées

Local Sole Véronique 49
Mixed Wild Rice, Red Grapes, Broccolini, Brandied Cream

Mushroom Frittata 30
Black Truffle Pecorino, Home Fries, Mixed Greens

Potato Gnocchi 48
Fork to Pork Sausage, Spring Peas, Mint, Whipped Ricotta, Walnut Gremolata

Blackened Lobster Tail 74
Crab & Corn Risotto, Arugula, Spring Onion Vinaigrette

Soft Shell Crab Sandwich* 39
House Made Bun, Hand Cut Fries, Malt Vinegar Aioli

Croque Madame* 32
Brioche, Country Ham, Gruyère Cheese, Béchamel, Sunnyside Egg,
Mixed Greens

Alchemy's Wagyu Burger* 31
Vermont Cheddar, House Made Bun, Hand Cut Fries
Add Local Bacon 4

Steak & Eggs & Lobster* 58
Filet Medallions, Lobster Scramble, Home Fries, Béarnaise

Executive Chef Christopher Stam