



Breakfast Menu Available Monday to Friday: 6:30AM to 11:00AM
Saturday & Sunday: 7:00AM to 11:30AM

BREAKFAST

ALL AMERICAN*	\$36
Two Cage-Free Eggs Cooked Your Way	
Served with Breakfast Potatoes and Fruit Cup	
Choice of Smoked Bacon, Maple Chicken Sausage or Country Pork Sausage	
Choice of Toast: White, Wheat or Multigrain	
Choice of Pastry: Croissant, Blueberry Muffin or Pain aux Raisins	
Choice of Juice	
Choice of Regular Coffee, Decaffeinated Coffee or Tea	
+\$3 for Specialty Coffee	
CONTINENTAL BREAKFAST*	\$22
Served with Fruit Cup	
Choice of Toast: White, Wheat, or Multigrain	
Choice of Pastry: Croissant, Blueberry Muffin or Pain aux Raisins	
Choice of Juice	
Choice of Regular, Coffee Decaffeinated Coffee or Tea	
+\$3 for Specialty Coffee	
GET CRACKING Two Cage-Free Eggs*	\$24
Cooked Your Way	
Choice of Smoked Bacon or Turkey Bacon	
Choice of Country Pork Sausage or Maple Chicken Sausage	
Breakfast Potatoes	
Choice of Toast: White, Wheat or Multigrain	
CREATE YOUR OWN OMELET*	\$24
Choice of Onion, Peppers, Mushroom, Tomato, Spinach Cheddar, Bacon, Sausage, Ham, Jalapeño	
Served with Breakfast Potatoes	
Choice of Toast: White, Wheat or Multigrain	
EGGS BENEDICT*	\$24
Poached Cage-Free Farm Fresh Eggs, Spinach,	
Canadian Bacon, Freshly Made Hollandaise Sauce,	
English Muffin, Breakfast Potatoes	
BREAKFAST SANDWICH*	\$23
Two Fried Cage-Free Eggs, Cheddar Cheese	
Choice of Maple Chicken Sausage, Pork Sausage or	
Smoked Bacon, Brioche Bun, Breakfast Potatoes	

CHEF DIDIER’S BREAKFAST FAVORITES

EGG’S ROYALE*	\$34
Poached Cage-Free Farm Fresh Eggs, Spinach, Smoked Salmon, Freshly Made Hollandaise Sauce, English Muffin, Breakfast Potatoes	
SEASONAL FRUIT & BERRIES	\$19
Pineapple, Honey Dew, Cantaloupe, Raspberry, Blackberry Blueberry & Strawberry	



BREAKFAST SPECIALTIES
HEALTHY STARTERS

VANILLA BRIOCHE FRENCH TOAST	\$22
Mixed Berries	
NEW ENGLAND BUTTERMILK PANCAKES	\$21
Choice of: Plain, Blueberry or Chocolate Chips	
SMOKED SALMON & BAGEL*	\$24
Cream Cheese, Red Onion, Cucumber, Tomatoes, Capers	
Choice of Plain or Everything Bagel	
SWEET PEACH & HONEY WAFFLES	\$20
Waffles, Grilled Peaches and Honey	
BAKERY BASKET	\$19
3 Assorted Pastries and a Choice of Toast	

FRESH JUICES

ORANGE BEET	\$12
CARROT GINGER	\$12
HONEY TANGERINE	\$12

18% service charge & \$6.50 delivery fee and applicable sales tax will be added to your bill.
*Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

HEALTHY STARTERS

OVERNIGHT OATS	\$12
Chia Seed, Cherry, Almond Milk, Greek Yogurt, Vermont Maple Syrup	
OATMEAL	\$15
Almonds, Craisins, Cinnamon	
Add Banana +\$3	
Add Mixed-Berries +\$7	
ASSORTED CEREALS	\$8
Choice of: Corn Flakes, Raisin Bran, Rice Krispies	
Mini Wheats, Cheerios or Frosted Flakes	
AÇAÍ BOWL	\$19
Bananas, Blueberries, Shredded Coconut, Dark Chocolate Nibs, Honey Crunch Granola, Peanut Butter	
CONGEE	\$18
Scallions, Cilantro, Crispy Shallots, Soy Sauce	

FLEXIBLE DINING

Introducing versatile and nutritionally balanced dishes, available at any time.

AVACADO TOAST	\$20
Multigrain Toast, Smashed Avocado, Blistered Heirloom Cherry Tomatoes, Baby Arugula, Red Onions, Feta, EVOO	
FARRO SALAD	\$22
Grilled Summer Squash, Roasted Fennel, Heirloom Cherry Tomato, Orange, Pomegranate Vinaigrette	

SMOOTHIES

GREEN CLEANSE SMOOTHIE	\$15
Almond Milk, Banana, Spinach, Kale	
PEANUT BUTTER PROTEIN	\$15
Almond Milk, Peanut Butter	

SIDES

Smoked Bacon Country Pork Sausage Maple Chicken Sausage Seasoned Breakfast Potatoes	\$8
Toasted Bread Plain or Everything Bagel	\$6

CHILDREN BREAKFAST MENU

ONE EGG & POTATOES*	\$14
Cage-Free Egg Cooked your Way	
Two Pancakes	\$14
Plain, Blueberry, or Chocolate Chip	
French Toast	\$14
Mixed Berries	

LUNCH AND DINNER

Lunch Menu Available Monday to Friday: 11:30AM to 2:00PM
Saturday & Sunday: 12:00PM to 2:00PM

Dinner Menu Available: Daily: 4:00PM-11:00PM

SOUPS & STARTERS

NEW ENGLAND CLAM CHOWDER \$16
Fresh Clams, Gold Marble Potatoes, Bacon, Oyster Crackers

CAESAR SALAD \$22
Grilled Radicchio, Romain, Caesar Dressing, Anchovy, Preserved Lemon, Basil, Chickpea Crumble

BURRATA \$22
Spiced Oregano Honey Vinaigrette, Cherry, Peach, Heirloom Cherry Tomato, Grilled Focaccia

ADD TO SALAD
Chicken Breast \$9 | Grilled Salmon \$13 | Lobster \$15

FROM THE GRILL

Steaks include choice of one sauce

PRIME TENDERLOIN 8OZ * \$70
PIEDMONTESE RIBEYE 16OZ * \$65
PIEDMONTESE NEW-YORK STRIP 14OZ* \$58

SIDES

Crispy Brussel Sprout, Roasted Mushroom, Grilled Broccolini, Saffron Risotto, Mashed Potato, Truffle Polenta, French Fries \$12 EA

SAUCES

Salsa Verde, Porcini Mushroom, Bagna Cauda, Peppercorn Sauce, Gorgonzola \$5 EA

ENTREE

ROASTED CHICKEN \$32
Herb Polenta, Roasted Mushrooms, Rosemary Chicken Jus

PAN-SEARED SALMON* \$34
Grape, Golden Raisin, Basil, Marble Potato, Lemon Preserve, Pine Nut

PASTA

GNOCCHI ALLA BAVA \$34
Fontina, Parmesan, Black Pepper, Toasted Hazelnut

SEAFOOD TAGLIATELLE* \$38
Clam, Mussel, Parsley, Bottega, Breadcrumbs

SAN MARZANO TAGLIATELLE \$24
Tomato, Garlic, Fresh Herb

BAR BITES

18 MONTH AGED PROSCIUTTO DI PARMA \$18
Grissini

SHORT RIB ARANCINI \$22
Roasted Red Pepper Sauce

FRESH BAKED FOCACCIA \$18
Roasted Tomato, Red Onion, Rosemary

SANDWICHES

SERVED WITH YOUR CHOICE OF GREEN SALAD, FRENCH FRIES

MATRIA BURGER* \$24
Grass Fed Beef, Balsamic Aioli, Herb Whipped Ricotta, Sautee Mushroom, Lettuce, Red Onion

BURRATA TOAST \$23
Sourdough, Roasted Grape, Arugula, 18-Month Aged Prosciutto di Parma, Cherry Vinegar

CHICKEN CLUB SANDWICH \$22
Organic Chicken, Lettuce, Tomato, Onion, Fried Egg, Garlic Aioli, Multigrain Bread

DESSERT

TIRAMISU* \$15
Whipped Mascarpone, Lady Finger Cookie, Cocoa Powder

PANNA COTTA \$15
Nutella, Hazelnut, Vanilla, Chocolate Biscotti Crunchy Crumble

SORBET (3 Scoops) \$15
Raspberry, Lemon, Blood Orange

GELATO (3 Scoops) \$15
Chocolate, Vanilla, Strawberry

CHILDREN LUNCH & DINNER MENU

TWO MINI CHEESEBURGER SLIDERS \$16
Angus Beef, Toasted Bun, Cheddar Cheese
Served with French Fries or Side Salad

KIDS MAC & CHEESE \$14

PASTA WITH BUTTER \$14

CHICKEN FINGERS \$16
Served with French Fries or Side Salad

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BEVERAGES

REGULAR OR DECAF COFFEE \$9
Small Pot (2 Cups) \$15
Large Pot (4 Cups)

SPECIALTY COFFEE \$9
Cappuccino, Latte, Double Espresso

TEAS \$9
English Breakfast, Earl Grey, Mint, Chamomile, Green

JUICE \$9
Orange, Cranberry, Apple, Grapefruit, Tomato, Pineapple

SOFT DRINKS

Sparkling Water \$9
Still Mineral Water \$9
Traditional Iced Tea \$6
Coke, Diet Coke, Sprite, Ginger Ale \$6

WINE

Sparkling GL / BTL

Prosecco Valdo Cuvee 1926, Prosecco, Italy \$20 \$66
Taittinger, Brut la Française, Champagne, France \$35 \$175
Laurent-Perrier Cuvée Rosé, Champagne, France \$45 \$210

Red

Duckhorn "Paraduxx" Red Blend, Napa Valley, California \$34 \$120
Maison Pascal Clément, Pinot Noir, Bourgogne, France \$22 \$74
A. & G. Fantino "Rosso dei Dardi" Nebbiolo, Piemonte, Italy \$21 \$65
Prunotto "Fiulot" Barbera d'Asti, Piemonte, Italy \$21 \$65
Benevelli "La Costa" Dolcetto d'Alba, Piemonte, Italy \$20 \$60
Castellare Di Castellina, Chianti Classico, Toscano, Italy \$24 \$85

White

Cakebread Chardonnay, Napa Valley, California \$34 \$125
Domaine Reverdy Ducroux, Sauvignon Blanc, Sancerre, France \$24 \$68
Cocito "Ben Turnò" Langhe Bianco, Piemonte, Italy \$22 \$85
Kris, Pinot Grigio, Delle Venezie, Italy \$20 \$70
Punta Crena "Vigneto Ca da Rena" Pigato, Liguria, Italy \$24 \$90
Batasiolo "Gavi di del Comune di Gavi Granée" Piemonte, Italy \$20 \$85

Rose

Caves d'Esclans "Whispering Angel" Côtes de Provence, France \$20 \$58

BEER

Domestic \$10
Sam Adams Lager, Harpoon IPA, Cisco Whales Tale Pale Ale, Bud Light, Coors Light,

International \$10
Amstel, Corona, Heineken

Non-Alcohol Beer \$10
Athletic Brewing Run Wild, Athletic Brewing Upside Dawn IPA, Athletic Brewing Free Wave IPA