



Starters

FRENCH ONION SOUP with a Gruyere gratinée
-12-

*SUMMER LITTLE LEAF SALAD GREENS topped with warm maple
dressing, cherries, almonds, shallots and feta*
-15-

PAN SEARED LAMB LOLLIPOPS with feta and pepper watercress greens
-18-

CRISPY KOREAN SHRIMP with kimchi, arugula, and citrus vinaigrette
-16-

LOBSTER FLATBREAD with pecorino cream
-18-

*CHARCUTERIE BOARD : Boston Post Dairy cheeses and VT Smoked
Meats with almonds, fig jam, and crackers*
-15-

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase risk of foodborne illness

20% gratuity may be added to any size party.
If by chance you take both credit card copies, 20% gratuity will be applied to your bill.

Pub Fare

Choice of side: House cut Fries, Onion Strings or Yucca Fries
Side Salad +\$4

PHILLY CHEESESTEAK BURRITO

Toasted tortilla with shaved steak and grilled peppers, onions, mushrooms with melted cheese and sriracha mayo

-16-

CONSTABLE SANDWICH

Fried chicken smothered in maple-chipotle sauce with crispy bacon, cheddar cheese, house-pickles and deep-fried crispy onion strings on a brioche roll

-18-

Entrees

*HALF CHICKEN with garlic mashed potatoes,
kale and roasted chicken gravy*

-24-

*PAN SEARED SCALLOPS
with asparagus and lemon risotto*

-28-

STEAK FRITES

with onion marmalade, compound butter and cognac cream sauce

-35-

PAN SEARED TROUT

with lobster stuffing, haricots vert, and lemon-caper butter

-28-

PAN SEARED PEKING DUCK BREAST

with pork pot stickers, napa cabbage slaw, and hoisin drizzle

-29-

MOROCCAN STUFFED RED PEPPERS with jasmine rice and dates

-22-