



GETTING STARTED

Maryland Blue Crab | 15

Cilantro, Jalapeño, Fresh Lime, Toasted Naan

Lobster and Risotto Croquettes | 14

Three Hour Tomato Sauce, Grana Padano

Margherita Stone-Baked Pizza | 10

Heirloom Tomatoes, Roasted Garlic, Basil

Rhode Island Crispy Calamari | 11

Tossed in Garlic Butter with Pickled Peppers, Spicy Marinara

Salt and Pepper Wings | 13

Choice of: Habanero-Pineapple, Black Pepper-Maple, or Honey BBQ, Blue Cheese Dressing, Celery

Wagyu Beef Sliders* | 12

Gorgonzola Fondue, Bacon Jam, Frisée

Truffle Chips | 10

House-Fried and Tossed with Truffle Oil, Warm Blue Cheese Fondue

Build Your Own Artisan Cheese and Charcuterie Board

Served with Fig Jam, Baguettes, Raisins on the Vine, Marcona Almonds

Choose Three | 12

Burrata Mozzarella Drizzled
with Aged Balsamic
Cave-Aged Crystal Cheddar
Cranberry Stilton Blue

Choose Four | 15

Prosciutto di Parma
Dry Sweet Soppressata
Fennel Salami

SOUPS & CRAFTED SALADS

New England Clam Chowder | 9

Locally Dug Clams, Oyster Crackers

Chef's Caesar | 13

Herbed Focaccia, Grana Padano

Roasted Beets and Arugula | 15

Candy Cane and Yellow Beets, Pistachio-Crusted Goat Cheese, Aged Vinaigrette

Farm Stand Chopped Salad | 14

Chopped Romaine, Spinach, Bacon, Eggs, Heirloom Tomatoes, Berkshire Blue, Avocado, House Vinaigrette

Add Your Protein: Filet Mignon* 12 | Grilled Chicken 8

Grilled Faroe Islands Salmon* 9 | Grilled Shrimp 10

Grilled Tofu 6

SPECIALTY BURGERS AND SANDWICHES

Relish Signature Burger* | 16

Lettuce, Tomato, Onion, Pickle, Relish Sauce, American Cheese

Berkshire Burger* | 18

Lettuce, Tomato, Berkshire Blue Cheese, Bacon Jam, Onion Straws
Add Fried Egg | 1

Veggie Quinoa Burger | 15

Spicy Black Bean and Quinoa with Pepper Jack, Pico de Gallo, Cilantro Crema

New England Lobster Roll | 25

Celery, Mayo, Lemon, Romaine, Buttered Brioche, Coleslaw

Connecticut Lobster Roll | 25

Poached in Butter, Old Bay, Lemon, Buttered Brioche, Coleslaw

*Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness.

ENTRÉES

All Entrées Include Your Choice of One Side

Faroe Islands Salmon* | 26

Citrus Relish

Day Boat Scallops | 32

Citrus Beurre Blanc

Halibut and Jumbo Prawns* | 33

Crushed Heirloom Tomatoes

Pan-Seared Filet Mignon and Lobster Tail* | 38

Roasted Shallots, Vin Rouge

40-day-Aged 14oz Angus Ribeye* | 38

Bacon Jam, Black Garlic Butter

Pomegranate Chicken | 24

Brined with Local Herbs, Beets and Cipollini

Gorgonzola, Fig and Prosciutto Ravioli | 28

Curried Walnut Dust, Braised Spinach, Sherry Cream Sauce

SIDES

From the Garden

Maple-Glazed Brussel Sprouts | 6
Steamed Asparagus | 6
Roasted Root Vegetables | 6
Seasonal Vegetables | 6

From the Fields

Crushed Purple Peruvian Potatoes | 7
Lemon-Scented Risotto | 7
Herb-Scented Jasmine Rice | 6
Goat Cheese Mashed Potatoes | 7

EAT WELL BOWLS

Locally Grown Vegetable Harissa | 20

Harvested Millet, Hen of the Woods Mushrooms, Crushed Heirloom Relish

Green Tea-Scented Salmon with Soba Noodles* | 24

Coconut Milk, Ginger, Kale, Baby Carrot

West Coast Sticky Rice | 22

Edamame, Local Vegetables, Sesame, Avocado, Pickled Ginger, Nori Confetti

Create-Your-Own Eat Well Bowl | 15

Choose Your Starch - One

Red and Black Quinoa
Harvested Millet
Soba Noodles
Sticky Rice

Choose Your Vegetables - Two

Avocado
Baby Rainbow Kale
Sweet Potatoes
Baby Carrots
Broccoli Rabe
Edamame
Roasted Beets
Hen of the Woods Mushroom

Add Your Protein: Filet Mignon* 12 | Grilled Chicken 8

Grilled Faroe Islands Salmon* 9 | Grilled Shrimp 10

Grilled Tofu 6

SPECIALTY DESSERTS

Lavender Crème Brûlée | 9

Locally Sourced Berries

Strawberry Cloud | 9

Almond Meringue Cookie, Light Cream, Mint Oil, Strawberries

Chef's Cheesecake of the Day | 9

Chef's Daily Inspiration, Light Cream

Chocolate Lava Cake | 9

Dark Chocolate, Mixed Berries, Vanilla Cream

Ice Cream, Sorbet and Gelato | 4 per Scoop

Ask Your Server for Today's Selection

Applicable taxes and gratuities not included. An 18% service charge will be added to parties of 6 or more. 100 percent of the service charge is paid to servers.