

Ceia

KITCHEN + BAR

BUILD YOUR OWN BOARD | \$7 ea.

LONZA MA
CHORIZO PICANTE Rioja, ESP
BRESAOLA MA
PROSCIUTTO DI PARMA Parma, IT

LEONORA Sheep's Milk, Sharp, ESP
GORGONZOLA DOLCE Cow's Milk, Tangy, IT
PECORINO ROMANO Cow's Milk, Hard, Granular, IT
TALLEGIO Cow's Milk, Rich, Funky, IT

STARTERS

SOUP Chef's Daily Recipe | 9
FRISÉE SALAD Lardons, Dijon Vinaigrette, Shallot, Slow Poached Egg | 12
FARM LETTUCE Leek Vinaigrette, Gorgonzola, Apple | 12

BRUNCH

Served with Breakfast Potatoes + Greens

SHRIMP TARTIN Avocado, Black Garlic Aioli, Cilantro, Poached Egg | 14
SHIRRED EGGS Chorizo, Potato, Green Tomato, Queso Fresco | 16
LAMB HASH Parsnip, Potato, Horseradish Gremolata, Fried Duck Egg | 15
FRENCH TOAST Strawberry + Rhubarb Compote, Granola, Maple | 15
EGGS BENEDICT Biscuit, Poached Egg, Prosciutto, Hollandaise | 16
LOBSTER + STEAK BENEDICT Biscuit, Maine Lobster, Tenderloin, Hollandaise | 27

MAIN PLATES

BLT Bacon, Lettuce, Tomato, Avocado | 14 add egg | 17
SPICED LAMB SHORT RIB Potato Pave, Peas, Spring Herbs | 26
FAROE ISLAND SALMON Roasted Golden Beets, Watermelon Radish, Shallot Butter | 26
LOBSTER TAGLIATELLE English Pea, Spring Onion, Lemon, Chive | 23
***SIGNATURE BURGER** Manchego, Prosciutto, Tomato, Paprika Aioli, Russet Fries | 16
ROASTED CHICKEN BREAST Cauliflower, Goat Cheese Fonduta, Pommes Puree | 23
COD Fregola, Marcona Almond, Wilted Spinach | 25

A LA CARTE

SIDES | \$4 ea.

Bacon
Farm Egg
Portuguese Toast
Pork + Maple Sausage
Home Fries

PASTRY | 3 FOR \$14

Biscuit + Compote
Strawberry Rhubarb Turnover
Doughnuts
Sticky Bun

KIDS | \$8 ea.

Pasta, VT Butter, Parmesan
French Toast Bites
Scrambled Egg + Toast

*Consuming raw or undercooked products may increase your risk of food borne illness;
Before placing your order please inform your server if any person in your party has a food allergen
We will cook menu items to your request.