

# lunch

## starters

CLAM CHOWDER | 10

STEAMED MUSSELS | 19 | DF/GF  
sauce verge, baguette

FRIED CAULIFLOWER | 17.50 | DF  
general tso's glazed, lime, scallion, sesame crumble

## greens

HEIRLOOM TOMATO | 16 | GF/DF ON REQUEST  
cucumber, shallot, stracciatella, balsamic reduction, lemon vinaigrette.

MIXED GREENS | 16 | GF/DF ON REQUEST  
carrots, cucumber, mixed greens, red onion, goat cheese, balsamic vinaigrette

FRONT STREET CHOPPED | 18 | GF  
egg, tomato, cucumber, bacon lardon, roasted corn, scallion, gem romaine, green goddess dressing

CAESAR | 18 | GF ON REQUEST | TRADITIONAL UPON REQUEST  
gem romaine, parmesan, polenta croutons, lemon cream dressing

## entrées

FRIED CHICKEN SANDWICH | 22  
slaw, pickles, pepperjack fondue

LOBSTER ROLL | 28  
herb aioli, lettuce, fried shallots

PHILLIP'S BURGER | 19 | GF ON REQUEST  
bacon marmalade, taleggio, caramelized onions, red leaf, heirloom tomato

FALAFEL BURGER | 22 | DF  
herb aioli, mixed greens, red onion, cucumber, apricot relish

WILD MUSHROOM GNOCCHI | 29  
broccolini, caramelized onion, chive, marsala jus

FISH & CHIPS | 25  
hand cut fries, lemon, tartar sauce, malt aioli