

DINNER

APPS & SNACKS

OYSTERS ON THE HALF* 18 *half dozen*
mignonette, cocktail sauce, lemon

CRISPY CHICKPEAS 4
spicy jerk seasoning

WARM ARTICHOKE DIP 13
cast iron skillet, spicy dilly beans,
grilled iggy's bread

PANKO FRIED PICKLE CHIPS 12
calabrian chile aioli*



PEI MUSSELS 17
gansett steamed, garlic, dijon-herb
broth, grilled iggy's bread
add house cut fries +7

BUTTERMILK FRIED CALAMARI 17
cherry peppers, spicy remoulade

MAPLE BUFFALO WINGS 16
gorgonzola, celery

HOUSE-CUT FRIES garlic aioli* 9

INDO POUTINE 15
house-cut fries, cheese curds,
guinness beef gravy

SOUP & SALAD

FRENCH ONION SOUP 14
caramelized onions, gruyere,
baguette

MIXED LITTLE LEAF GREENS 8
crisp local greens, dijon vinaigrette

SHAVED BRUSSELS 15
arugula, frisée, spring radish, peas,
hazelnut crunch, lemon-thyme vin

GOLDEN BEETS 14
baby arugula, pistachio dukkah, beet
yogurt, sheep's milk feta

BIGGIE SALAD 16
little leaf greens, baby heirloom
tomatoes, red onion, avocado,
gorgonzola, dijon vinaigrette

grilled chicken +8
roasted salmon +14*
8 oz brandt farm flatiron steak +18*
avocado +3
crispy applewood bacon +3

ENTREES

FISH & CHIPS 23
beer battered haddock, fries,
slaw, lemon, tartar

BAY OF FUNDY SALMON* 28
caramelized brussels sprouts,
heirloom baby carrots, baby
arugula, tahini yogurt

MUSHROOM FRICASSEE 20
maitake & cremini, baby kale,
parmesan polenta, marsala cream

ROASTED STATLER CHICKEN 27
piri piri spices, marinated chickpea
salad, frisée, calabrian chile aioli*

STEAK FRITES 32
brandt farm flatiron*, house cut
fries, mixed greens, stilton butter

SKILLET MAC & CHEESE 16
cavatappi, bacon breadcrumbs
add chicken +8



SANDWICHES

Mixed Greens or House Cut Fries

BUTTERMILK FRIED CHICKEN 17
maple mustard, garlic aioli* lettuce,
tomato

CROQUE MONSIEUR 15
north country ham, gruyere cheese,
mornay, cornichons, sourdough

VEGGIE BURGER 16
sweet potato, chickpea, arugula,
spicy remoulade*,

INDO CHEESEBURGER* 18
vermont cheddar, charred red
onion, garlic aioli*, lettuce, tomato

north country bacon +3 *fried egg* +2*
gorgonzola +1 *garlic aioli* +1*

SIDES for the table

CRISPY BRUSSELS SPROUTS 11
zaatar spices

CARAMELIZED HEIRLOOM
CARROTS 12
pistachio dukkah, tahini yogurt

SAUTEÉD MUSHROOMS 13
marsala cream

COCKTAILS

PASSIONFRUIT PALOMA 12
tequila, lime, ginger,
passionfruit soda

PIMM'S CUP 12
pimm's, lemon, cucumber, soda

GO WITH THE FLOW 12
bourbon, amaro angostura,
peach, lemon

KING VOLCANO 13
chili infused tequila, aperol,
pineapple, lime

SNAPDRAGON 12
gin, lavender honey,
cardamom, lime, ginger beer

L'HOTEL SEREIN 12
mezcal, amaro sfumato,
amaretto, lemon

SPINNING IN DAFFODILS 14
gin, cocchi americano, orange
blossom water, bitters

STRAW HAT SONG 12
dark rum, averta, falernum,
lime, demerara, prosecco

ROSÉ SPRITZ 11
cucumber vodka, lemon
pamplemousse, rosé, soda

REGULAR JOHN 13
rye, vermouth, campari,
cherry heering, nola coffee

I THINK I LOST MY
HEADACHE 13
banana rum, coco lopez,
pineapple, orange, averta

ELDERFLOWER AND
WHITE PEACH SANGRIA 13

SPIRIT FREE

LOCO FOR THE COCO 11
coco lopez, pineapple, lime,
house grenadine

CUCUMBER COOLER 11
cucumber, lemon, soda



Before placing your order, please inform your server if a person in your party has a food allergy.

*These items are served raw or undercooked or may be cooked your specifications. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

A 3% Kitchen Service Fee is added to all checks. This fee is paid entirely to our kitchen staff. If you have questions or concerns, please ask your server for more details.

An automatic gratuity of 20% will be added to the check for parties of eight or more. This service fee is paid entirely to the service staff.