

# Beacon Hill Bistro

– *Dinner* –

## APPETIZERS

- Raviolini di Pesce with Seafood Broth, Littleneck Clams, and Mussels 8.00
- Locally Made Fresh Mozzarella with Yuzu and an Escabeche of Fennel and Saffron 14.00
- P.E.I. Mussels with Calamari, Spanish Chorizo, and Tomatoes 12.00
- Hand-Made Tagliatelle with Woodbury Clams, Broccoli Rabe, and Hot Pork Sausage 14.00
- Hazelnut Crusted French Local Cheese with Apple Normande, Endive and Watercress Salad 12.00
- House-Cured Gravlox with Jasmine Tea, Cucumber and Yogurt Salad 14.00
- Lowland Carolina Style Shrimp and Heirloom Grits with Asparagus 14.00
- Roasted Beet Salad with Thyme, Farmer's Cheese and Shallot Vinaigrette 9.00
- Baby Lettuce Salad with Potted Vegetables and Shallot Vinaigrette 8.00
- Paté du Chef: House-Made Charcuterie with Classic Accompaniments 14.00

## ENTREES

- Snapper Filet with Spring Dug Sunchoke Purée, Cipollini, and Fava Beans 26.00
- Locally Caught Diver Scallops with Green and White Asparagus and Mint Gnocchi 29.00
- East Coast Halibut Steak over Morel and Hen of the Woods Mushrooms, Peas and Ramps 28.00
- Gnocchi Parisienne with Fresh Peas, Garlic Chive and Mint Pesto, and Gloucester Lobster 22.00
- Roasted Natural Chicken Breast with Artichokes, Rose Finn Potatoes, and Green Garlic 24.00
- Hu-Kwa Tea Cured Duck Magret with Glazed Macomber Turnips and Chantenay Carrots 26.00
- Steak Frites - Grilled Strip Steak with Herb and Butter Sauce 28.00
- Braised Yorkshire Pork Shoulder with New Carrots and Cider Raisin Sauce 24.00
- Fowl Mountain Farm Rabbit, Roasted Loin and Braised Leg with Wild Mushrooms, Peas and Salsify 28.00

# Beacon Hill Bistro

– *Lunch* –

## APPETIZERS

Chilled Green Asparagus Soup 7.00

French Onion Soup 8.00

Roasted Beet Salad with Thyme, Farmer's Cheese and Almond Vinaigrette 8.00

## SALADS

Organic Lettuces, Pickled Market Vegetables, and Chive Vinaigrette 8.00

Frisée Salad with Blue Cheese, Apples, Bacon and Walnuts 8.50

Mediterranean Grilled Chicken Salad with Tomato, Feta and Mixed Olives 10.50

## EXTRAS

Spiced Hummus 5.00

Selection Of Imported Olives 5.00

Whipped Vermont Goat Cheese 5.00

## SANDWICHES

Grilled Ground Sirloin with Kosher Dill Pickles and French Fries 12.00

Open-Faced Grilled Chicken with Mint and Almond Pesto and Local Mozzarella 12.00

Croque Monsieur - Baked Berkshire Ham, Emmental, Pickled Vegetables, and Greens 11.00

## MAIN COURSES

Cotriade - Breton Fish Soup with Clams and Mussels 12.50

Hand-Made Tagliatelle alla Von with Woodbury Littleneck Clams and Pepperoncini 13.00

Salmon Marinière - Celeriac Purée, Mirepoix, Lentils du Puy, and Red Wine Syrup 14.50

Maine Crab Roll with Crème Fraiche and Mustard, Greens and Pommes Frites 13.50

Country Omelet with Spinach and Sautéed Mushrooms 10.50

Sage Gnocchi with Roasted Mushrooms and Green Beans 12.50

Steak Frites - 5 ounce Natural Strip Steak with Herb and Butter Sauce 14.50

# Beacon Hill Bistro

## – *Breakfast* –

### BEGINNINGS

- Fresh Seasonal Fruit 6.50
- Muesli with Yogurt and Seasonal Fruit 6.50
- Cold Cereals 2.75

### EGG DISHES

- Two Eggs 5.95
- Two Eggs with Ham, Bacon or Sausage 7.75
- Two Eggs with Crispy Chicken Hash 9.25
- Country Frittata with Onions, Peppers, Potatoes and Cheddar Cheese 8.95
- Smoked Salmon Omelet with Cream Cheese and Chives 9.50
- Spinach and Cheddar Cheese Omelet 8.50
- Roasted Mushroom and Swiss Cheese Omelet 8.95
- (All Egg Dishes Served with Potatoes and Toast)

### PANCAKES, WAFFLES & FRENCH TOAST

- Vanilla Pancakes with Maple Syrup 7.95
- Belgian Waffles with Seasonal Berries 9.50
- French Toast with Strawberries and Spiced Crème Fraîche 8.75

### SIDES

- Grilled Honey Baked Ham Steak 4.95
- Breakfast Sausage 2.95
- Bacon 2.95
- Chicken Hash 5.25
- Bagel with Cream Cheese 3.00
- BHHB Toast 2.00
- House-made Yogurt 2.50
- House-made Granola 2.50

# Beacon Hill Bistro

– *Brunch* –

## BEGINNINGS

- Fresh Seasonal Fruit 6.50
- House-Made Muesli with Yogurt and Seasonal Fruit 6.50
- Organic Lettuces, Pickled Market Vegetables, and Chive Vinaigrette 8.00
- French Onion Soup 7.00
- Chilled Green Asparagus Soup 7.00

## EGG DISHES

- Poached Eggs with Smoked Ham, Toasted Brioche and Herb Hollandaise 10.00
- Roasted Pepper Frittata with Onions and Cheddar Cheese 8.95
- Scrambled Eggs with Crème Fraîche, Smoked Salmon and Cheddar Cheese 9.50
- Roasted Mushroom Omelet with Swiss Cheese 10.50

## PANCAKES & FRENCH TOAST

- Vanilla Pancakes with Caramelized Bananas 8.95
- French Toast with Cider Braised Apples and Spiced Crème Fraîche 9.50

## MEATS & SEAFOOD

- Grilled Sirloin Burger with Kosher Dill Pickles and House-made Potato Chips 12.00
- Salmon Marinière with Purée, Mirepoix, Lentils du Puy, and Red Wine Syrup 13.00
- Penne with Tomato Basil Sauce and Parmesan Cheese 11.50
- Roasted Turkey Breast with Green Beans, Potatoes and a Natural Jus 12.50
- Smoked Salmon with Dill Potato Salad, Grilled Onions and Greens 11.00
- Open-Faced Grilled Chicken Sandwich with Mint and Almond Pesto and Local Mozzarella 12.00

## SIDES

- Grilled Honey Baked Ham Steak 4.95
- Bacon 2.95
- Breakfast Sausage 2.95
- Yogurt 2.50