

easter brunch

3-course prix-fixe

1ST COURSE

choice of

Little Gem & Baby Kale

crispy parmesan, crouton, caesar dressing

Smoked Salmon Toast

tomato, capers, fennel & herb salad

Avocado Toast

radish, pickled onion, feta

Yogurt Parfait

fresh berries, honey, house-made granola

ENTRÉE

choice of

Logan Inn Breakfast Burrito

chorizo, eggs, salsa verde, home fries

Eggs Benedict

poached egg, canadian bacon, hollandaise, home fries

Belgian Waffles

bananas, nutella, whipped cream

Tavern Burger

brioche, cheddar, LTO, pickle, truffle fries

DESSERT

choice of

Flourless Chocolate Cake

chocolate ice cream, caramel, chocolate sauce

Strawberry Panna Cotta

almond crumble

Raspberry Creme Brulee

RAW BAR

a la carte

Grande Plateau

Fruits de Mer

159

12 east coast oysters, 8 east coast clams, 8 shrimp cocktail, lobster salad, lump crab salad, daily tartare selection

Petit Plateau

Fruits de Mer

69

6 east coast oysters, 4 east coast clams, 4 shrimp cocktail, lobster salad, lump crab salad, daily tartare selection

Shrimp Cocktail

5/20

5 U10 shrimp, gribiche, cocktail sauce

East Coast Oysters on the Half Shell

21 | 42

1/2 dozen | dozen

East Coast Littleneck Clams

8 | 16

1/2 dozen | dozen

CHILDREN'S MENU

1ST COURSE

choice of

Fresh Cut Fruit

Vegetable Crudité

2ND COURSE

choice of

Penne Pasta

butter or pomodoro

Mac & Cheese

breadcrumb, broccoli

Cheeseburger

brioche bun, french fries

DESSERT

choice of

Vanilla or Chocolate Ice Cream

caramel, chocolate sauce, sprinkles

11am-3pm • adults \$65++ • children under 12 \$25++

Executive Chef Jeff Marino

easter dinner

3-course prix-fixe

1ST COURSE

choice of

Little Gem & Baby Kale

crispy parmesan, crouton, caesar dressing

Lobster Bisque

lemon, creme fraiche, chives

Crab & Avocado

citrus vinaigrette, herbs

Baked Brie

puff pastry, local honey

ENTRÉE

choice of

Carrot & Four-Cheese Ravioli

brown butter, sage, pistachio

Seared Halibut

fregola, lobster cream sauce

Pan-Roasted Chicken

potato puree, seasonal vegetables, lemon-herb jus

Braised Short Rib

creamy polenta, spring vegetables, gremolata

Filet Mignon

potato gratin, green beans, au pivo

+ \$9 supplemental

DESSERT

choice of

Flourless Chocolate Cake

chocolate ice cream, caramel, chocolate sauce

Strawberry Panna Cotta

almond crumble

Raspberry Creme Brulee

RAW BAR

a la carte

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1ST COURSE

choice of

Fresh Cut Fruit

Vegetable Crudit 

2ND COURSE

choice of

Penne Pasta

butter or pomodoro

Mac & Cheese

breadcrumb, broccoli

Crispy Chicken & Waffles

maple syrup

Cheeseburger

brioche bun, french fries

DESSERT

choice of

Vanilla or Chocolate Ice Cream

caramel, chocolate sauce, sprinkles