



BREAKFAST MENU

Freshly Baked Muffins
1.85

Assorted Bagels
Plain, Light and Veggie Cream Cheese
Butter, Jams, Jellies and Preserves
2.25

Assorted Scones
1.75

Breakfast Fruit Parfaits
Layers of Fresh Fruit,
House Made Granola and Vanilla
Yogurt
4.50

Old Chatham Sheep's Milk
Yogurt
3.50

New England Made Columbo
Yogurt
Variety of Flavors
1.75

Assorted Cold Cereals
with Milk & Sugar
2.00

ALL DAY

French Roast, Regular and
Decaf Coffee
Assorted Flavored Syrups
1.75-2.50

Cappuccino or Latte
2.95-3.65

Assortment of Regular, Earl
Grey and
Herbal Teas
1.50

Bolthouse Farms Fresh
Squeezed Juices
3.75

Assorted Nantucket Nectars
2.50

Poland Springs 17 oz
Bottled Waters -
Sparkling and Still
2.00

20 oz Coca Cola Products
Coke, Diet Coke, Sprite,
Orange and Root Beer 1.50

LUNCHEON MENU

Soups

New England Clam Chowder
3.75-4.50

Soup of the Day
3.50-4.50

Salads

Classic Caesar Salad
6.95

with Grilled Chicken
9.95

Asian Grilled Chicken and Lo Mein Salad
9.95

Steak House Chopped Salad with Mixed Baby
Lettuce, Great Hill Blue Cheese
Pear Tomatoes, Applewood Smoked Bacon
Dijon and Banyuls Vinaigrette
9.95

Sandwiches and Paninis

"The McKim"
Smoked Turkey, Lettuce, Tomatoes, Avocado
and Sprouts with Herb Aioli on a Wheat Wrap
7.00

"The Boylston"
Marinated Grilled Eggplant with Buffalo Mozza-
rella Fresh Basil and Artichokes on Herb Fo-
caccia
7.75

"The Sargent"
Northern Family Farms Herb Roast Beef
Arugula, Raschera Cheese and Roasted Pepper
Aioli on Grilled Ciabatta
7.50

"The Dartmouth"
Corned Beef Piled High on Hand Cut Rye
Gruyere, and Honey Mustard
6.75

"Last Edition Desserts"

Fudge Brownies
Pecan Blondies
Meyer Lemon Squares
Chocolate Chunk and Oatmeal Raisin Cookies
2.00