

MARKET

BREAKFAST, 6 AM – 11 AM

Cinnamon Crumble Coffee Cake 3 VEG

Maine “Must Have” Blueberry or Bran & Molasses 3 VEG

Sliced Pumpkin Streusel Bread 3 VEG

Croissant 3 VEG
plain or chocolate

Steel Cut Irish Oatmeal 5 VEG & V
walnuts, dried blueberries

Ham and Cheese Stuffed Croissant 6

Spinach and Feta Cheese Croissant 6

Choibani Greek Yogurts 3 VEG & GF
plain or fruit

Boston Scrambler 8 GF
hickory smoked bacon, gouda cheese, diced potato

Egg White Breakfast Wrap 7 GF
spinach, cured tomato, swiss

Broken Yolk Bagel Sandwich 6
Savener’s sausage (Julia Child’s favorite butcher), Cabot Vermont Cheddar, fried egg, bagel

Fresh Cut Fruit 4 VEG, V & GF
housemade lavender-mint honey

Bagel & Cream Cheese 4 VEG
plain, everything, or cinnamon raisin
cream cheese, plain, or vegetable

Choibani Yogurt + Berry Parfait 4 VEG & GF
chocolate quinoa granola, vanilla yogurt, berries

ALL DAY, 11 AM – 11:30 PM

SOUPS

New England Clam Chowder 6
cream, thyme

Tomato – Basil Soup 5 VEG

Classic Chicken Noodle 6

SALADS

39 Dalton Salad 8 VEG & V
mesclun greens, hummus, feta, Kalamata olives & farro tabbouleh with lemon vinaigrette

Baby Kale Caesar 8 VEG
shaved parmesan, croutons with caesar dressing

Market Cobb Salad 8
romaine hearts, cheddar, egg, tomato, bacon with blue cheese dressing

Chilled Grilled & Diced Chicken 4 GF

Chilled Grilled Shrimp 6 GF

SIDES

New England Potato Salad 3 VEG & GF

Orzo Salad 3 VEG
feta cheese, tomato, olives, spinach

Edamame Salad 3 VEG, V & GF
sundried tomato, black beans, corn, chick peas, herbed EVOO

Sesame Noodle Salad 3

BEVERAGES

Starbucks® “We Proudly Serve”
featuring

Starbucks® Cold Brew-Nitro & Kombucha on Tap

Beer, Wine & Select Cocktails

Locally Made Craft Soft Beverages

SANDWICHES

New England Lobstah Roll 15
claw and knuckle, lemon, mayonnaise, Iggy’s brioche

Pressed Italian Sandwich 9
sopressata, capicola, salami, provolone, romaine lettuce with hoagie dressing

Rustic Grilled Three Cheese 7 VEG
Cabot Extra Sharp Vermont Cheddar, monterey jack, gruyere cheese, tomato, country bread

ENTRÉES

Creamy Baked Mac-n-Cheese 10 VEG
butter crumb topping

New England Chicken Pot Pie 14
carrots, peas, mushroom & a rich chicken gravy

Vegetable Rice Bowl 14 VEG, V & GF
Napa Cabbage, carrots, scallions, red pepper, ginger soy

DESSERTS

Chewy Chocolate Chip Cookies 3 VEG

Decadent Chocolate Brownie 3 VEG & GF

Individual Boston Crème Pie 5 VEG

Giovanna’s Local Ice Cream and Sorbet ½ Pints 7 VEG & GF
french vanilla, chocolate, mocha, sea salt & caramel, or mixed berry sorbet

Baked Apple Pie with Cinnamon and Nutmeg 6 VEG

*Consuming raw or undercooked meats, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness. Before placing your order, please inform your server if someone in your party has a food allergy.

GF indicates these items are gluten-friendly.

V indicates these items are vegan.

VEG indicates these items are vegetarian.