Before placing your order please inform your server of any known food allergies. Consuming raw or under-cooked meats, poultry, seafood or shellfish may increase your risk of food borne illness especially for the elderly and the young.

[September 2017]

LUNCH MENU

STARS

[LOCAL]

SOUP OF THE DAY 5

NEW ENGLAND CRAB CAKES
blue lump crab meat horseradish cream smoked tomato relish 8

PROSCIUTTO BRUSCHETTA
goat cheese, preserved tomato tapenade, warm olives 8

SALADS

UMASS GREEN SALAD
little leaf farms greens seasonal vegetables cold spring orchard apples 6

BOLTMOOD SALAD
raisins feta cheese crushed pistachios champagne vinaigrette 9

SEARED TUNA SALAD
sesame crust mixed greens tomato & onion cucumber carrot fried wonton strips sesame dressing 14

TRADITIONL CAESAR SALAD
baby romain parmesan croutons white anchovies poached egg 7

ADD TO ANY SALAD
new england crab cakes 8

MINS

LOBSTER MAC & CHEESE 18.50

[LOCAL]

HOMESTEAD TURKEY SANDWICH
roasted turkey cranberry sauce honey mustard aioli applewood bacon grafton cheddar granny smith apples hand cut french fries, fresh cut fruit, kettle chips, or side salad $2 11

[LOCAL]

SMOKED GOAT CHEESE PANINI
smoked goat cheese roasted red pepper pesto fried eggplant grafton cheddar arugula hand cut french fries, fresh cut fruit, kettle chips, or side salad $2 11

[LOCAL]

UCLUB BURGER
maple valley farms beef grafton cheddar applewood bacon lettuce tomato vegetarian available 14

burger come with a choice of hand cut french fries, fresh cut fruit, kettle chips, or side salad $2