



LUNCH MENU

Soup of the Day 15

French Onion Soup 16

Pulled Pork Sliders 17

Chili and Citrus Braised Pork, Spicy
Cole Slaw

*** Steak Tartare** 21

Quail Egg, Herb Aioli, Shallot, Pain de
Mie

Duck and Pistachio Pâté 20

Whole Grain Mustard, Cornichons,
Compotes of Orange and Sour Cherry

Signature Deviled Eggs 11

Tomato and Pepper Bacon Jam

Charcuterie and Cheese 26

Artisanal Cured Meat and Cheese,
Marinated Olives, Pickled Onion,
Rustic Bread

“Classic” Caesar Salad 18

Little Gems Lettuce, Anchovy Dressing,
Parmesan Reggiano, Garlic Crostini

Mussels Meuniere 18

Poached PEI Mussels, Crostini

*** Grilled Oysters** - Chef's Preparation 20

French Fries / Sweet Potato Fries 11

***“Classic” Fish and Chips** 23

Ling Cod Tempura, Crispy Fingerling Potatoes, Curry Aioli, “Big 4” Tartare Sauce

Mezze Platter 20

Hummus, Tzatziki, Valbreso Feta, Marinated Olives, Peppers, Grilled Pita

Grilled Chicken Wrap 22

Tomato Pesto, Greens, Guacamole, NY Cheddar, Bacon, Garlic Mayo, Arugula Salad

The Big 4 Turkey Club 21

Sliced Turkey, Tomato, Lettuce, Bacon, Cheddar,
Toasted White Bread, French Fries

*** The Big 4 Burger with French Fries** 22

Classic Chicken Pot Pie 35

Chicken, Aromatic Sweet Vermouth Velouté, Puff Pastry

* Consuming raw or undercooked meat, fish, shellfish or eggs can increase your risk of foodborne illness
A suggested 18% gratuity will be added to your check for parties of 6 or more; please feel free to
raise, lower, or remove this gratuity at your discretion.