

THE CLOCK TOWER

FIRST

Local Heirloom Tomatoes 21
seeded rye, basil

Marinated Mackerel* 24
green tomato, cucumber, chamomile

Toasted Grains 21
labne, roasted tomato, sprouts

Summer Squash 19
goat's milk, lemon verbena, pine nut miso

Gem Lettuce Salad 17
english peas, lemon, truffle asparagus vinaigrette

NEXT

Roasted Cauliflower 19
hazelnuts, parmesan, golden raisins

Maine Scallop* 21
*lentils, Lincolnshire cheddar, smoked ham broth
supplement as entree +12*

Basil Tagliatelle 23
parmesan, summer beans

Berners Tavern Macaroni and Cheese 24
wild mushrooms, slow-cooked ox cheek

THEN

Day Boat Cod 32
sungold tomatoes, golden beets, saffron

Roasted Lancaster Chicken 34
heirloom carrots, green apple, farro

Mixed Baby Head Lettuces 29
gulf shrimp, heirloom carrots, green goddess, dill

Dry Aged Burger* 27
bacon, cheddar, Churchill sauce, red onion, chips

Creekstone Prime Skirt Steak 10 oz* 39
*triple-cooked chips or mixed leaf salad
supplement +11*

FINALLY

Mint Semifreddo 15
summer melon, speculoos biscuit, watermelon sorbet

Black Forest Cake 16
dark chocolate ganache, kirsch poached cherries, crème fraiche mousse

Apple Crisp 15
almond frangipane, candied walnuts, oat ice cream

Lemon Pound Cake 15
mascarpone mousse, concord grape jam, ginger ice cream

Chef's Selection of Cheeses 15

2 COURSES 40
3 COURSES 53
4 COURSES 64