

Starters

Portabello Mushroom Soup <i>White Truffle Oil</i>	5-
Lobster Bisque <i>Aged Sherry</i>	5-
Little Neck Clams <i>with White Wine, Garlic, Fresh Herbs, Basil Butter</i>	12-
Fried Calamari <i>Spiced Tomato Coulis</i>	8-
Shrimp Dumplings <i>Fresh Basil, Lemongrass, Ginger</i>	9-
House Hummus <i>Grilled Pita & Olive Tapanade</i>	7-

Salads

Fresh Mesclun Greens <i>Balsamic Vinaigrette</i>	8-
Classic Caesar Salad <i>Shaved Parmesan Cheese (white anchovies add \$1)</i>	10-
Poached Pear Salad <i>Stilton Cheese & Toasted Walnuts</i>	11-
Spinach Salad <i>Apple Vinaigrette & Goat Cheese</i>	10-

With Your Salad Add:

Chicken	3-
Duck Confit	4-
Steak	6-

Sandwiches

* Sandwiches served on Toasted Brioche Bun with Pommes Frites & Seasonal Greens

Grilled Chicken Cuban <i>Pickle & Ham</i>	12 -
Roasted Vegetable Burger <i>with Grilled Seasonal Vegetables & Basil Mayo</i>	12 -
Kobe Beef Burger <i>with Cheese add \$1 (Blue, Vermont Cheddar, Gouda)</i>	14 -
Verve "Cheese Steak" <i>NY Strip, Port Onion, Gouda Cheese</i>	14 -
Chilled Crab and Lobster Roll <i>with Scallion and Tomatoes</i>	14 -

— Ask Your Server for Daily Specials! —

Desserts

7-
Warm Apple Tart • Classic Crème Brûlée
Verve Cheese Cake • Verve Ice Cream Sorbet

Beverages

Coffee	3-	Tea	3-
Espresso	4-	Soda	3-
Double Espresso	5-	Juices	4-
Café au Lait	5-	Tynant Small Sparkling/Still	6-
Cappuccino	5-	Tynant Large Sparkling/Still	12-