

STARTERS

DISTINCTIVELY CRAFTED SOUP OF THE DAY SEASONALLY INSPIRED	\$10
NEW ENGLAND CLAM CHOWDER SMOKED BACON AND THYME	\$10
MESCLUN GREENS AND MARKET VEGETABLE SALAD HONEY BALSAMIC, DIJON MUSTARD, BUTTERMILK RANCH OR GREAT HILL BLUE CHEESE DRESSINGS	\$12
*CAESAR SALAD ROMAINE HEARTS, CALAMATA OLIVES, PARMESAN, SPANISH ANCHOVIES AND CROUTONS	\$12
KALE, ROASTED PEAR AND MACONA ALMOND SALAD POMEGRANATE, GREAT HILL BLUE CHEESE AND HONEY VINAIGRETTE	\$13
RHODE ISLAND STYLE POINT JUDITH CALAMARI CORN FLOUR FRIED, PEPPERONCINI AND GARLIC AIOLI	\$15
CHILLED COLOSSAL SHRIMP CELERIAC AND GRAIN MUSTARD REMOLUADE	\$16

NEW ENGLAND CLAM CHOWDER LUNCH \$23
MINI MAINE LOBSTER SALAD ROLL AND
HOUSE MADE DILL PICKLE
COMPLIMENTARY CHOWDER REFILLS

NEW ENGLAND 3-COURSE LUNCH \$38
NEW ENGLAND STYLE CLAM CHOWDER
SMOKY BACON AND THYME

MAINE LOBSTER SALAD ROLL
TOASTED BRIOCHE, HOUSE MADE DILL PICKLE
AND POTATO CHIPS

PUMPKIN CRÈME BRÛLÉE

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18% GRATUITY IS AUTOMATICALLY ADDED TO ALL PARTIES OF 6 OR MORE. THE GRATUITY IS DISTRIBUTED AMONG SERVICE EMPLOYEES. A 4% ADMINISTRATIVE FEE IS ADDED TO PARTIES OF 10 OR MORE. NO PART OF THE ADMINISTRATIVE FEE IS DISTRIBUTED AMONG SERVICE EMPLOYEES.

SALADS AND SANDWICHES

*HEARTS OF ROMAINE CAESAR	\$19
CALAMATA OLIVES, PARMESAN GRANA, CROUTONS AND SPANISH ANCHOVIES	
WITH GRILLED CHICKEN	\$23
WITH GRILLED GULF SHRIMP	\$25
 *NEW ENGLAND COBB SALAD	 \$25
GRILLED CHICKEN, GREAT HILL BLUE, BACON, ORGANIC TOMATO, DRIED CRANBERRIES, EGG, FIELD GREENS AND CIDER VINAIGRETTE	
 RUBY GRAPE, VERMONT GORGONZOLA AND SPECK FLATBREAD	 \$24
MELTED ONION, ROSEMARY AND ARUGULA SALAD	
 ROASTED TURKEY, AVOCADO AND VERMONT CHEDDAR BLT	 \$19
MAPLE BACON, BIBB, TOMATO AND BUTTERMILK RANCH DRESSING HOUSE MADE POTATO CHIPS AND PICKLE	
 NEW ENGLAND LOBSTER ROLL	 \$28
SHERRY DRESSED GREENS, SEA SALT POTATO CHIPS AND DILL PICKLE	
 *GRILLED BLACK ANGUS BEEF BURGER	 \$23
SIRLOIN, BRISKET AND SHORT RIB BLEND, BRIOCHE ROLL, CHOICE OF MASSACHUSETTS BLUE, NEW HAMPSHIRE SWISS, VERMONT CHEDDAR, GRILLED MUSHROOM OR BACON BUTTERMILK FRIED ONION RING, CAFÉ FRIES AND HOUSE DILL PICKLE	

ENTREES

FORAGED MUSHROOMS, BOGGY MEADOW SWISS CHEESE AND SPINACH TART	\$22
CHARRED TOMATO SUGO	
 BRAISED SHORT RIB “MAC AND CHEESE”	 \$25
CAVATAPPI PASTA, WHITE CHEDDAR, TOASTED CRUMBS AND HEIRLOOM TOMATO	
 MAPLE SRIRACHA BUTTERMILK FRIED CHICKEN	 \$25
LATE HARVEST CORN WAFFLE AND SWEET AND SOUR VEGETABLE SLAW	
 *NOVA SCOTIA SALMON WITH VERMONT CRÈME FRAICHE AND DILL	 \$26
MARBLE POTATOES, BRUSSEL SPROUTS, MELTED LEEKS AND BACON VINAIGRETTE	
 NEW ENGLAND FISHMAN’S STEW	 \$26
GULF OF MAINE MONKFISH, NEW BEDFORD SCALLOPS, WOODBURY CLAMS AND MUSSELS	
 LANGHAM “FISH AND CHIPS”	 \$24
GLOUCESTER HADDOCK IN CAPE ANN BEER BATTER, “MUSHY” PEAS, MALT VINEGAR TARTAR	

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OUR BURGERS...

USING LOCALLY SOURCED SEAFOOD, DAIRY AND PRODUCE, THE CAFÉ FLEURI IS FULLY COMMITTED TO SMALL-TO-MEDIUM SIZED FAMILY OPERATED FARMS. OUR EIGHT OUNCE BURGER PATTIES ARE HAND MADE DAILY USING FRESH GROUND NATURALLY RAISED BLACK ANGUS BLEND OF SIRLOIN, BRISKET AND SHORT RIB BLEND

THE FARMSTEAD	\$24
VERMONT GOAT CHEESE, BACKYARD FARMS TOMATOES, HOUSE MADE PICKLE CHIPS, FLASH FRIED ONIONS, SHREDDED LETTUCE IN BUTTERMILK RANCH DRESSING	
THE LANGHAM	\$25
OVER EASY FRIED FARM EGG AND ARTISAN SHAVED HAM AGED CHEDDAR AND TRUFFLE BUTTER	
THE NORTH END	\$24
FRESH HOUSE MADE MOZZARELLA AND BALSAMIC MARINATED PORTOBELLINI, ARUGULA AND GARLIC AIOLI	
THE NOR'EASTER	\$26
LOBSTER MEAT WARMED WITH KATE'S DAIRY BUTTER AND TARRAGON BACKYARD FARMS TOMATO, BUTTER LETTUCE AND MAINE SEA SALT	
THE FINANCIAL DISTRICT'S DOUBLE-ENTENDRE	\$28
TWO EIGHT OUNCE PATTIES WITH PEPPER BACON AND BURGUNDY ONION JAM, BOGGY MEADOW SWISS, GREAT HILL BLUE AND SHELBURNE CHEDDAR	

DESSERTS

VALRHONA CHOCOLATE CROISSANT BREAD PUDDING ROASTED BANANA ICE CREAM AND COCOA SAUCE	\$10
CARROT AND CREAM CHEESE MOUSSE CAKE GINGER CARAMEL GLAZE, SPICE ANGLAISE	\$10
PUMPKIN CRÈME BRÛLÉE MAPLE AND PEPITAS SHORTBREAD	\$10
WARM APPLE AND CRANBERRY CROSTADA VERMONT CRÈME FRAICHE	\$10
CARAMELIZED PEAR MILLE FEUILLE BROWN BUTTER PASTRY CREAM	\$10
COOKIE SAMPLE RASPBERRY HAZELNUT LINZER, MAPLE AND PUMPKIN SEED SHORTBREAD GINGERSNAPS, FRUIT AND NUT FLORENTINES	\$10
ICE CREAM AND SORBET COCOA NIB TUILE	\$9
ICE CREAM FLOATS ADD OUR HOUSE MADE ICE CREAMS	\$9

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FROM OUR BARISTA

ALL COFFEE BEVERAGES ARE MADE USING JIM'S ORGANIC COFFEE

JIM'S ORGANIC COFFEE \$6

ESPRESSO \$7

CAPPUCCINO \$7

CAFÉ LATTÉ \$7

AMERICANO \$7

CAFÉ MACCHIATO \$7

FEDERAL RESERVE \$12

BAILEY'S AND FRANGELICO,
TOPPED WITH HIPPED CREAM

WIRE TRANSFER \$12

BRANDY, TIA MARIA, GRAND
MARNIER, WHIPPED CREAM

MONEY ORDER \$12

BAILEY'S, KAHLUA, AMARETTO,
TOPPED WITH WHIPPED CREAM

HARNEY & SONS TEA SELECTION

\$6

HERBAL TEA: ORGANIC PEPPERMINT, EGYPTIAN CHAMOMILE

GREEN TEA: JAPANESE SENCHA , TROPICAL GREEN, DRAGON PEARL JASMINE

BLACK TEA: ENGLISH BREAKFAST, EARL GREY, CEYLON & INDIA, BLACK CURRANT,
IRISH BREAKFAST, DECAF CEYLON

LOOSE LEAF TEA: ENGLISH BREAKFAST, EARL GREY, AND JAPANESE SENCHA

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