

# The Mayflower Inn & Spa

## *Chilled Zucchini Soup*

*Zucchini, Yellow Squash, Sungold Tomato, Summer Truffle, Goat Cheese*

13

## *Mayflower Inn & Spa's Bibb Salad \**

*Maytag Blue Cheese, Crispy Shallots, Tomato, Truffle Vinaigrette*

15

## *Caesar Salad*

*Romaine, White Anchovies, Parmesan, Lemon Zest, Brioche Crouton*

15

## *Cobb Salad*

*Iceberg, Avocado, Tomato, Nodine's Bacon, Cucumber, Farm Egg, Blue Cheese  
Buttermilk Dressing*

17

## *Greyledge Farms Black Angus Burger*

*Petite Basque Cheese, Garlic Aioli, Paquillo Pepper Relish, House Made Bun  
Hand Cut Parmesan & Rosemary Fries*

19

## *Jumbo Lump Crab Cake*

*Celery Root, Old Bay Chips, Remoulade, Yellow Pepper*

22

## *Orchietti & Cheese*

*Cauliflower, Pecorino, Maine Lobster, Green Beans*

22

## *Maine Lobster Sandwich*

*Grilled Sourdough, Pea Shoots, Tomato, Corn Relish, La Quercia Coppa, Lemon Aioli*

20

## *Grilled Atlantic Salmon Steak*

*Organic Watercress, Radish, Pickled Red Onion, Split Beans, Preserved Lemon*

26

## *Creekstone Farm Deckel Steak*

*Grilled Zucchini, Tomato Relish*

28

## *Spa Inspired \**

*Executive Chef, Justin Ermini*

State of Connecticut regulation section 19-13-B42

"Cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness"