



The Imperial

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports

US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →

The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →

The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →

2025 US Dining Restaurants & Industry Market Research

Casual Dining Industry →

Competitor Price Intelligence →

Bites

ITEM	PRICE
Fried Clams housemade tartar	\$7.00
Crab Deviled Eggs 4 halves	\$10.00
Housemade Pastrami Biscuits with Cheese Sauce	\$7.00
Crispy Arancini Smoked Tomato Jam, Blistered Cherry Tomatoes, Fior Sardo	\$7.00
Shrimp Cocktail 4 Jumbo Shrimp, Cocktail Sauce	\$11.00

Vegetables

ITEM	PRICE
Alsatian Flatbread marinated chevre, cherry tomato, squash, caramelized onion, arugula	\$12.00
English Pea Risotto green pea purée, tarragon, parmesan, lemon zest	\$13.00
Sautéed Asparagus fior sardo, crispy pancetta, creamy dressing, garlic chips	\$14.00
Spring Salad local radish, pickled sunchoke, sunflower seeds, aged feta, preserved ramp vinaigrette	\$13.00

Sandwiches

ITEM	PRICE
Double Decker Burger gruyere, caramelized onions & mushrooms, ‘horsey’ sauce.	\$16.00
Beer-Battered Rockfish house tartar, bibb lettuce.	\$15.00
Smoked Reuben Housemade Pork Pastrami, Champagne Vinaigrette Slaw, Thousand Island	\$14.00

Seafood

ITEM	PRICE
Pan Roasted Tilefish celeriac purée, sweet corn, cippolini, swiss chard, ramp gremolata	\$20.00
Seared Scallops charred baby carrots, celeriac puree, pepita pistou	\$20.00
Steamed Maine Mussels housemade chorizo, smoked tomato broth, roasted fennel, espillette, migas	\$22.00
Top Neck Clam "Stuffies" baked sausage & piquillo dressing, pepper ginger relish	\$12.00

Meat

ITEM	PRICE
Beef Wellington butter leeks, fingerling potato, black truffle jus	\$25.00
Escargot Bourguignon parsley Pernod butter, lemon, toasted brioche	\$12.00
Green Circle Chicken roasted breast & confit thigh, fava bean purée, kalette, lemon, garlic	\$17.00
Wild Boar Rigatoni braised shank, mushroom, peppadew, sherry jus	\$18.00

Dessert

ITEM	PRICE
Chocolate Cake caramel custard, hazelnut brittle, chocolate ganache	\$8.00
Cinnamon Vanilla Bread Pudding caramelized maple, chocolate crumble	\$7.00

Wine by the Bottle

ITEM	PRICE
Chandon Estate Brut Sparkling	\$25.00
Etincelle Sauvignon Blanc	\$25.00
Joseph Drouhin Pinot Noir	\$25.00

Not So Itty Bitty Sides

ITEM	PRICE
House Cut Fries	\$5.00

Brunch Specials

ITEM	PRICE
Cinnamon French Toast brown butter bourbon apples, chantilly creme	\$11.00
Pork Belly Hash smashed fingerling potato, red peppers, mornay sauce, sunny side egg.	\$12.00
Quiche Lorraine spinach, bacon, caramelized shallot, crispy prosciutto.	\$11.00
Sausage, Egg and Cheese house-made mortadella, fried farm egg, Monterey Jack, red pepper relish.	\$13.00

Little Bites

ITEM	PRICE
Crispy Arancini smoked tomatos, parmesan	\$9.00

ITEM	PRICE
Housemade Pastrami Biscuits	\$7.00
Crab Deviled Eggs 4 halves	\$10.00
Fried Clams housemade tartar	\$7.00
Shrimp Cocktail 4 jumbo shrimp with cocktail sauce	\$11.00

Sandwiches

ITEM	PRICE
Smoked Reuben housemade pork pastrami, champagne vinaigrette slaw, thousand island.	\$14.00
Connecticut Style Lobster Roll North Atlantic lobster, lemon, herb butter, toasted brioche.	\$17.00
Beer-Battered Rockfish house tartar, bibb lettuce.	\$12.00
Double Decker Burger gruyere, caramelized onions & mushrooms, ‘horsey’ sauce.	\$16.00

Sides

ITEM	PRICE
Parmesan Smash’d Taters	\$6.00
Smoked Bacon	\$7.00
Baby Biscuits and Honey Butter	\$5.00
House Cut Fries (Sides)	\$5.00

6 Pack Can Beer & Cider

ITEM	PRICE
Allagash White	\$20.00
Brooklyn Lager	\$20.00
Downeast Cider	\$15.00
Flying Dog Thunderpeel Hazy IPA	\$20.00

Bottled Cocktails

ITEM	PRICE
Good Ol' Fashioned Old Bardstown Bourbon, Simple, House Solera-Aged Bitters (8oz)	\$12.00
MuleTide Grog Old Overholt BIB Rye, Allspice Dram, Ginger Passionfruit Syrup, Bubbled Wine (12oz)	\$12.00
Sham-Wowsco! Wheatly Vodka, Sherry, Cabernet Sauvignon, Vermouth, Barrel-Aged Bitters (12oz)	\$12.00

ITEM	PRICE
The GandT Bombay Sapphire, Imperial Tonic, Clarified Grapefruit & Lemon (12oz)	\$12.00
Wine by the Bottle	
ITEM	PRICE
Chandon Estate Brut Sparkling	\$25.00
Etincelle Sauvignon Blanc	\$25.00
Joseph Drouhin Pinot Noir	\$25.00
Wine by the Bottle	
ITEM	PRICE
Joseph Drouhin Pinot Noir	\$25.00
Rhône Varietals - McPherson Cellars EVS Windblown, Texas, USA 2016	\$25.00
Etincelle Sauvignon Blanc	\$25.00
Syrah Blend - Petit Pays de l’Escallette Languedoc, France 2018	\$25.00
Chandon Estate Brut Sparkling	\$25.00
Bottled Cocktails	
ITEM	PRICE
Good Ol’Fashioned Old Bardstown Bourbon, Simple, House Solera-Aged Bitters (8oz)	\$12.00
The GandT Bombay Sapphire, Imperial Tonic, Clarified Grapefruit & Lemon (12oz)	\$12.00