

SWEETS

VANILLA CRÈME BRÛLÉE	8.
SELECTION OF GELATOS & SORBETS one scoop	4.
OLD FASHIONED CARROT CAKE lemon sour cream gelato	9.
MOLTEN CHOCOLATE CAKE crème anglaise, raspberries	9.
VANILLA CHEESECAKE phyllo-wrapped, fruit compote, hazelnuts, whipped cream	9.
PB&J STUFFED FRENCH TOAST FOR TWO mascarpone, brioche, vanilla ice cream, fruit compote	16.

DAILY DRINK SPECIALS

MONDAY	
martini (2oz)	7.
TUESDAY	
prosecco (5oz)	7.
peroni (330ml)	5.
WEDNESDAY	
half price bottles of wine (750ml)	
THURSDAY	
specialty cocktails	8.
FRIDAY	
pinot grigio (6oz)	7.
stella artois (16oz)	7.
WEEKEND BRUNCH	
caesar (1oz)	5.
beaumont bellini (3oz)	5.
WEEKEND DINNER	
beaumont sangria (3.5oz)	8.
negroni (3oz)	8.

· LUNCH ·

STARTERS

- SOUP OF THE DAY 8.
chef-inspired
- RED LENTIL SOUP 8.
carrots, cumin, tomato
- POLENTA FRIES 9.
marinara sauce, parmigiano-reggiano
- WARM ARTICHOKE & GOAT CHEESE DIP 14.
breads & crisps
- FRIED CALAMARI TACOS 12. / 18.
spicy mango sauce, herb crema,
soft taco shells

CLASSIC PIZZAS

- FUNGHI 19.
roasted mushrooms, goat cheese,
mushroom cream
- MARGHERITA 17.
mozzarella, basil, tomato
- ITALIAN SAUSAGE 18.
sweet peppers, green olives, fennel sausage,
mozzarella, tomato

SALADS

- ARUGULA 11.
shaved parmigiano-reggiano, lemon vinaigrette
- BEAUMONT CAESAR 13.
romaine, caesar dressing, croutons, bacon
- ROASTED BEET 12.
goat cheese, lemon, poppy seeds,
arugula, dried cranberries
- THAI ROOT VEGETABLE 13.
cashew butter, lime & chili dressing,
cilantro, thai basil, mint
- GRAIN & ROOT SALAD 12.
whipped honeyed goat cheese, treviso,
sherry vinaigrette

CRAVING MORE?

add to your salad:

- chili & ginger shrimp +7.
slow-roasted lemon & thyme chicken +7.
seared yellowfin tuna +7.
seared salmon +9.

· LUNCH ·

SANDWICHES

WITH CHOICE OF SOUP, FRIES OR GREEN SALAD

- DAILY SANDWICH & SALAD COMBO 18.
AVOCADO TOAST 17.
sun-dried tomatoes, crispy bacon
- CRISPY COD SANDWICH 16.
spicy ranch, pickles, milk bun, cabbage slaw
- GRILLED CHICKEN CLUB 18.
aged cheddar, strip bacon, lettuce,
tomato, herb mayo
- BEAUMONT BURGER 19.
griddled beef patty, aged cheddar,
pickles, arugula, double-smoked bacon

MAINS

- SEARED YELLOWFIN TUNA SALAD 24.
avocado, watermelon, cucumber,
nam prik dressing, crispy rice noodles
- COBB SALAD 21.
grilled chicken breast, blue cheese dressing,
baby gem lettuce, roma tomatoes,
corn, bacon, quinoa
- RIGATONI AL FORNO 21.
fennel sausage, creamy rosé sauce,
mozzarella, basil
- ROASTED MUSHROOM FETTUCCHINE 19.
cream, spinach, lemon
- LAMB BOLOGNESE 21.
lamb shoulder, tagliatelle, fontina, rosemary
- MAC & CHEESE 18.
cheddar curds, parmigiano-reggiano, broccoli
add chicken +7. bacon +4.
- GULF SHRIMP SPAGHETTONI 25.
marinara sauce, basil, extra virgin olive oil
- FISH & CHIPS 18.
two pieces of cod, tartar sauce,
fries, cabbage slaw
- SEARED SALMON 27.
simmered lentils, kale, beets, grapes, sauce vierge
- STEAK FRITES 30.
flat iron steak, mushrooms,
red wine sauce, fries

ASK YOUR SERVER FOR TODAY'S SPECIAL

Please make us aware of any food allergies, as there may be ingredients that are not listed.