



The Lunch Menu

Starters

Jonah Crab Ensalada

Peppered Red Oak, Grilled Pita
Roasted Pepper Vinaigrette
12

Grilled Shrimp Quesadilla

Pico de Gallo, Guacamole, House Salsa
9

Trio of Kobe Beef Sliders

Maytag Blue Cheese, Sandwich Creamery Cheddar
Truffle Cheese
10

Kalamata-Artichoke Dip

Toasted Flatbreads, Tomato Concasse
9

Orange Ginger Duck Wings

Asian Slaw, Wasabi Aioli, Pear Tomatoes
11

Soups

Coconut Thai Shrimp Chowder

Fresh Cilantro, Toasted Cashews
Cup 4 Bowl 6

Chilled Garden Gazpacho

Chipotle Crème Fraiche, Garlic Flatbread
Cup 4 Bowl 6

Salads

Maytag Bleu Greens

Maytag Blue Cheese, Watermelon Radish, Organic Greens, Seasoned Tomatoes,
Balsamic Dressing
9

Celestial Harvest

Mixed Organic Greens, Dried Cranberries, Candied Walnuts
Maine Blueberry Vinaigrette
11

Pine Street Caesar

Chiffonade of Romaine, White Anchovies, Asiago Cheese, Caesar Dressing-
Plain 8 Small 5
Enhance with
Chicken 4 Shrimp 6 Steak 7 Salmon 6

Fort Rock Select

Marinated Chicken Breast, Crisp Iceberg Lettuce, Avocado, Tomato, Red
Onion, Crumbled Blue Cheese, Cob Smoked Bacon, Garlic Herb Dressing
12

Epoch Steak Salad

Grilled Sirloin, Mixed Field Greens, Feta Cheese, Seasoned Tomatoes,
Cucumbers, Garlic Green Beans and Parmesan Peppercorn Dressing
12

The Band Stand

Chicken Salad, Tuna Salad, Garlic Flatbreads,
Fresh Seasonal Fruit
11

Brickhouse Spinach Salad

Grilled Duck, Fresh Blueberries, Strawberries
Garlic Herb Vinaigrette
12

Consuming raw or uncooked fish, meat or egg may increase
the risk of food-borne illness

18% Gratuity may be added to parties of 6 or more



Sandwiches

Fresh Maine Crab Ciabatta

*Fresh Avocado, Green Leaf Lettuce
Beefsteak Tomato
12 Half 7*

New England Haddock Sandwich

*Beer Battered, Seared or Blackened, Spicy Remoulade
Butter Grilled Brioche Roll
9*

The Turkey Incident

*Applewood Smoked Bacon, Swiss Cheese
Leaf Lettuce, Ripened Tomato, Wheatberry Bread
11 Half 7*

The Rachel

*Chicago Grilled Rye Bread, Pastrami, Greyere Cheese
Epoch Cole Slaw, Thousand Island Dressing
9*

Grilled Orange Ginger Abi Tuna

*Baby Arugula, Roasted Peppers
Warm Ciabatta Roll
10*

The Epoch Burger

*Fresh Half Pound Certified Black Angus, Cheddar Cheese
Smoked Bacon, Warm Brioche
9*

Grilled Chicken Cordon Bleu

*Baby Spinach, Aged New Hampshire Brie, Garlic Aioli
Pit Ham, Warm Grilled Ciabatta
9*

Regional Vendors & Farms

*Sandwich Creamery (Cheeses), Sandwich NH
Misty Knolls Farm (Chicken), New Haven, VT
York Lobster and Seafood (Seafood), York, ME*

Entrées

*Served with Chef's Choice Vegetables and Choice of Garlic Mashed Potato,
French Fries or Garden Salad*

New England Baked Haddock

12

Garlic Studded NY Sirloin

*Shallot Demi Glace
18 Half 12*

Marinated Statler Chicken

*Mango-Cilantro Salsa
14*

Grilled Shrimp Papardelle

*Tomato Cream, Toasted Pine Nuts
13*

Maine Lobster 'Mac n Cheese'

*Maine Lobster, Sandwich Creamery Cheddar
Danish Gouda, Penne Pasta
14*

Daily Epoch Classics

Epoch Nuncheontach

*Cup of Soup, Sandwich of the Day
Demi Garden Salad
Half 7 Full 11*

Quiche du Jour

*Seasonal Fruit and Butter Croissant
9*

*Stephen Harding ~ Executive Chef, Food & Beverage Director
Shawn Richardson ~ Maitre'D*