



BILL OF FARE

small plates

- TOMATO-BACON BISQUE 12
- WARM OLIVES 7
- FRIED CHICKEN SLIDERS 16
buttermilk, bacon butter, hot sauce
- SEARED TUNA 17
yuzu kosho tahini sauce, avocado
- OCTOPUS CARPACCIO 18
chorizo vinaigrette,
crispy potatoes, aioli
- MAINE LOBSTER POT STICKERS 18
carrot butter, ponzu
- BUTCHER'S MEATBALLS 14
grana, ricotta,
sauce, crusty bread
- "RAMEN-SPICED" SHISHITOS 13
miso ranch
- FRESH MOZZARELLA FOR TWO 18
made to order, with foccacia
& heirloom tomatoes
- HUMMUS 14
crispy chickpeas,
laffa bread, cucumber
- EGGPLANT FRENCH FRIES 12
curry aioli

cheese & charcuterie

daily artisanal selection
with accoutrements
cheese 21 charcuterie 22

east & west coast oysters

half dozen 18 - full dozen 36

salads

- BABY SPINACH 15
bacon, jammy egg, vinegar shallots,
croutons, parm, preserved lemon
- ARUGULA 13
tomato, fennel, onion,
parm, lemon vin
- GREEK SALAD 15
feta, pepperoncini, olives,
pickled tomato, cucumber
- CAESAR 14
little gems, croutons,
watermelon radish,
crispy parm
add: boquerones 3
- KALE 15
heirloom tomatoes, charred corn,
avocado green goddess, shiitake
'bacon'

flatbreads

- MARGHERITA 17
sauce, basil, fresh
mozzarella, grana-padano
- FENNEL SAUSAGE 18
burrata, sauce, pepperoncini,
caramelized onion
- CHARRED CORN 18
kale, pickled red onions, ny
cheddar, spicy aioli
- PEPPERONI 18
smoked mozz,
pickled chiles, honey

add

- hanger steak 14
- grilled chicken 9
- salmon 13
- grilled shrimp 12
- veggie burger 9

mains

- 8 oz HANGER STEAK 24
- 16 oz BONELESS RIBEYE 41
- LONG ISLAND DUCK BREAST 34
apricot mostarda, hoisin-chile
butter, mustard greens
- HALF CHICKEN
COOKED UNDER A BRICK 29
roasted garlic, charred lemon
- SEARED SEA SCALLOPS 34
english peas, preserved lemon,
tendrils
- SQUID INK PASTA 26
calamari, nduja butter, chilies, mint,
lemon pangrattato
- TRUE NORTH SALMON 29
fennel, baby green beans, orange
gremolata, pumpkin seeds
- RIGATONI 16 / 26
lamb ragu, grana-padano,
black truffle
- MAC & CHEESE 16 / 26
shells, grafton cheddar,
buttered crumbs

burger & sandwich

served with kettle chips or arugula salad - substitute fries 4

- BURGER 19
brioche, sour pickle,
choice of cheese
add : avocado 4
- LAMB BURGER 24
peperonata, goat cheese,
harissa aioli
- FRICO GRILLED CHEESE 17
cave-aged cheddar,
gruyère
- SOUP & SANDWICH* 20
pq grilled cheese,
tomato-bacon bisque
- QUINOA VEGGIE BURGER 18
chipotle aioli, feta yogurt, pickles
- FRENCH DIP 21
gruyere, caramelized onion,
horseradish aioli, miso au jus

* not served with kettle chips or arugula salad

sides

- MASHED POTATOES 10
truffle butter
- HOUSE CUT FRIES 7
- CHEFS GREEN VEGETABLES 10
garlic, red chile
- ROASTED CORN & QUINOA TABBOULEH 11

MAINE LOBSTER ROLL MP

tarragon calabrian
chile mayo, little gems,
pickled celery

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

executive chef:
DAN NISTORESCU



culinary director:
JEFF HASKELL