



DINNER MENU

HORS D'OEUVRES

SESAME & WHITE BEAN DIP, PIQUILLO PEPPER, CHARRED FLATBREAD 15 V W/O BREAD

FRIED OYSTERS, TRUFFLE AIOLI, PICKLED CELERY 18

WHIPPED RICOTTA, ROASTED PEPPERS, BLISTERED TOMATOES, BREAD 16 VG

CHICKEN WINGS, SESAME CHILI OR SMOKED TURKISH PEPPER OR HOT SAUCE 16 GF

FALL-OFF-THE-BONE BABY BACK PORK RIBS 17.5 GF

TUNA TARTARE, SPICY CUCUMBERS, AVOCADO, RADISH GREENS, WONTON CHIPS 18

GRILLED GARLIC SHRIMP, CHILI, SALSA VERDE, BLACK RICE, BREAD 17/27 GF W/O BREAD

BABY GEM LETTUCE SALAD, RADICCHIO, RED ONION, GREEN GODDESS DRESSING 13 VG

ADD TO SALAD: ROAST CHICKEN +12 ROAST SALMON +13 GRILLED SHRIMP +13 SKIRT STEAK+16

MAINS

SUNDAY SAUCE, BEEF, PORK, MINT PESTO, PARMESAN, FUSILLI 24

VEGETABLE COUSCOUS, ZUCCHINI, JAPANESE EGGPLANT, CARROTS, HARRISA 25 V

ROASTED CHICKEN, LEMON, GARLIC WHIPPED RED POTATOES, BROCCOLI RABE 29 GF

FAROE ISLAND SALMON, HEIRLOOM TOMATOES, RED QUINOA, TZATZIKI 28 GF

TRUFFLED SCALLOPS, CAULIFLOWER PUREE, CRISPY SUNCHOKES & HAZLENUTS 36 GF

GRILLED BRISKET, SHISHITO PEPPER, ROMESCO SAUCE, CRISPY POTATOES 27 GF

RED WINE BRAISED LAMB SHOULDER, COUS COUS, SALSA VERDE 28

DRY AGED SMASH BURGER, MALT ONION JAM, VERMONT CHEDDAR 19 BACON+2

SKIRT STEAK, SALSA VERDE, GARLIC WHIPPED RED POTATOES, BROCCOLI RABE 30 GF

TRUFFLED BONE-IN BEEF SHORTRIB FOR 2, FRIED NUGGET POTATOES, SALSA VERDE 65

SIDES

BROCCOLI RABE, RED PEPPER FLAKES, GARLIC 10 V/GF

BEEHIVE FRITES 10 V/GF

WE SOURCE MEAT AND PRODUCE FROM THESE LOCAL FARMS

FOPPEMA'S FARM, NORTHBRIDGE, MA; DICK'S MARKET GARDEN, LUNENBURG, MA;

BOSTON MICROGREENS, BOSTON; CHICKERING FARMS, WESTMORELAND, NH

COPLEY SQUARE FARMERS MARKET, MACARTHUR FARM, HOLLISTON, MA

GF = GLUTEN FRIENDLY VG = VEGETARIAN V = VEGAN

CERTAIN DISHES CAN BE PREPARED GF, V & VG

Before placing order, please inform server if a person in your party has a food allergy. † All Menu items may contain or come into contact with WHEAT, EGGS, SHELFISH, PEANUTS, TREE NUTS, and MILK. *These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



COCKTAILS

QUEEN BEE

VODKA, ELDERFLOWER, GRAPEFRUIT, SPARKLING WINE 15

BOGGED DOWN

BAR HILL TOM CAT GIN, GREYLOCK GIN, FRESH CRANBERRIES, ORANGE, CINNAMON 15

MOON BOOTS

RITTENHOUSE RYE, APRICOT, CRÉOLE SHRUBB, LEMON, ISLAY SCOTCH 15

BOBBING FOR APPLES

FOUR ROSES BOURBON, FIG-INFUSED APPLE CIDER, LEMON, MULLING SPICES 15

BEER BOTTLES & CANS

TOPPLING GOLIATH “PSEUDO SUE” 6.8%, IA 9.5

VELTINS PILSNER 4.8%, GERMANY 9

HEINEKEN LIGHT 3.3%, HOLLAND 6.5

MILLER HIGH LIFE 4.6%, WI 6.5

GUINNESS 4.2%, IRELAND 8.5

BELL’S “TWO HEARTED ALE” 7%, MI 9.5

ZERO GRAVITY LITTLE WOLF 4.7%, VT 9

BUBBLY BY THE GLASS

MOET & CHANDON IMPERIAL (SPLIT 187 ML) 22

DOMAINE CHANDON, BRUT RESERVE, CA (SPLIT 187 ML) 16

DOMAINE CHANDON ROSE, CA (SPLIT 187 ML) 16

WHITE WINE

GLASS / CARAFE

CHARDONNAY DOMAINE FICHET 2017, MACON, FRANCE 14 / 32

GAVI ENRICO SERAFINO 2018, PIEDMONT, ITALY 13.5 / 30

ALBARINO LA CANA ALBARINO 2018, RIAS BAIXAS, SPAIN 13 / 29

RED WINE

GLASS / CARAFE

NEBBIOLO PERTINACE 2017, LANGHE, PIEDMONT, ITALY 15 / 34

MALBEC CHATEAU COMBEL LA-SERRE 2017, CAHORS, FRANCE 14 / 32

CABERNET SAUVIGNON ROUTESTOCK, “ROUTE 29” 2017, NAPA VALLEY, CA 17 / 38