



DINNER MENU

HORS D'OEUVRES

SESAME & WHITE BEAN DIP, PIQUILLO PEPPER, CHARRED FLATBREAD 15 v w/o BREAD

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

FRIED OYSTERS, TRUFFLE AIOLI, PICKLED CELERY 18

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 19

GRILLED GARLIC SHRIMP, CHILI, SALSA VERDE, BLACK RICE, BREAD 17 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

FUSSILI, SPICY ITALIAN SAUSAGE, GREEN GARLIC, BROCCOLI RABE, GRANA PADANO 24

SPRING VEGETABLE COUSCOUS, PEA PESTO, SALSA VERDE, HARRISA 25 vg v w/o PESTO

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

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

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

RED WINE BRAISED LAMB SHOULDER, SPRING VEGETABLES, 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, ASPARAGUS 30 gf

SIDES

GRILLED ASPARAGUS, AJI AMARILLO PEPPER SAUCE 11 v/gf

BROCCOLI RABE, RED PEPPER FLAKES, GARLIC 10 v/gf

BEEHIVE FRITES 10 v/gf

GF = GLUTEN FRIENDLY VG = VEGETARIAN V = VEGAN
CERTAIN DISHES CAN BE PREPARED GF, V & VG



COCKTAILS

QUEEN BEE

VODKA, ELDERFLOWER, GRAPEFRUIT, SPARKLING WINE 15

SWEET NUTHIN

MEZCAL, COINTREAU, CAMPARI, LEMON, GINGER, ROSEMARY 15

FOXTROT

GREYLOCK GIN, TARRAGON, LEMON, COINTREAU, ZIRBENZ PINE LIQUEUR, COCCHI 15

WILD ROVER

EARL GREY INUSED TULLAMORE DEW WHISKEY, HONEY, AMARO DELL ETNA, SWEET VERMOUTH 15

RASPBERRY SMASH

FOUR ROSES BOURBON, FRESH RASPBERRIES, LEMON, MINT, ORANGE BLOSSOM 15

TOMBOY

FLOR DE CANA 4 YR RUM, POMEGRANATE, LIME, CHICKPEA AQUAFABA, LIME 15

BEER ON TAP

HARPOON BOSTON IRISH STOUT 4.3% MA 8.5

EXHIBIT A "GOODY TWO SHOES" GERMAN KOLSCH 4.5% MA 8.5

MIKKELLER WINDY HILL DOUBLE NEIPA 7% CA 11

JACK'S ABBY "HOUSE LAGER" 5.2%, MA 8.5

HARPOON IPA 5.9%, MA 8.5

ALLAGASH WHITE 5.2%, ME 9.5

BEER BOTTLES & CANS

TOPPLING GOLIATH "PSEUDO SUE" 6.8% IA 9.5

VELTINS PILSNER 4.8% GERMANY 9

HEINEKEN LIGHT 3.3% HOLLAND 7

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