

S M A L L S

ISLAND CREEK TINNED FISH
Served with pickles, bread & chips
Ask about what's in house!

MEZZE PLATTER 22
Marinated Carrots, Cheese Dip,
Bean Salad, Wheatberry Salad,
Olives, Crackers

STEAMED MUSSELS 19
Thyme, Fennel, White Wine,
Grilled Bread

ROASTED DELICATA SQUASH 16
Melted Dutch Farmstead Cheese,
House Jelly, Smoky Pecans, Arugula

FRIED BROCCOLI 14
Pistachio Dukkah,
Cashew & Orange Blossom Vinaigrette

ROASTED BEETS 14
Yogurt, Mint, Orange,
Black Pepper Crumb

JALAPENO & CHEDDAR FRITTERS 14
Jalapeno Ranch

LOCAL GREEN SALAD 15
Dried Cranberries, Feta,
Croutons, Swiss Chard Stems,
Mustard Vinaigrette

MUSHROOM TOAST 19
Roasted Mushrooms, Mushroom
Sausage, Parsley Salad,
Grilled Bread, Toum

LOCAL 3 CHEESE PLATE 25
CATO CORNER CREAMERY, CT
served with house made jam,
pickles + crackers

B I G

GULF OF MAINE HAKE 32
Mussels, Potatoes,
Chipotle Broth, Herbs

HANGER STEAK* 38
Potato, Cabbage & Bacon Cake,
Fried Potato Strings, Demi-Glace

GRILLED CHICKEN 28
Roasted Squash, Apples,
Black Walnuts, Arugula, Mostarda

WINTER PASTA 24
Seven Hills Creste Pasta,
Greens, Squash Puree,
Brussels Sprouts,
Brown Butter Bread Crumbs, Parm

BRAISED PORK PASTA 28
Seven Hills Gigli Pasta, Greens,
Tomato Sauce, Olives, Parmesan,
Herby Breadcrumbs

FRIED FISH SANDWICH 20
Hake Nuggets, House Tartar Sauce,
Pickled Green Tomato, Lettuce,
Grilled Brioche Bun + Fries

F&F BURGER* 20
Double 4oz Smashburger, Brioche Bun,
Cabot Cheddar, Caramelized Onions,
Special Sauce, Pickles + Fries

S N A C K S

HOUSE PICKLED VEGGIES 9

IGGY'S FRANCESE 5
Herby Butter

K I D S

NOODLES 10
Marinara or Butter & Parm

CHICKEN TENDERS 10
With Fries

MAC & CHEESE 12

GRILLED CHEESE 10
With Fries

Thank you for joining us.
We hope you enjoy your meal.

In an effort to offer equitable pay to all our dedicated staff, we have placed a 3% fee to your check that will exclusively and directly benefit our Back of House staff (line cooks, prep cooks, dishwashers), who by Massachusetts law may not be included in the tip pool.

* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

C O C K T A I L S**16****FIGMENTISM**Whiskey, Meletti, Fig, Allspice
Dram**ICHABOD'S ELEGY**Mezcal, Bergamot, Squash Honey,
Lime, Orange Bitters**TITLE FIGHT**Cachaca, Ancho Reyes, Tarragon,
Cinnamon, Lime, Spicy Thai Bitters**THE SILK ROAD**Batavia Arrak, House Fire Cider,
Lime, Honey, Caraway Salt Rim**LOST MITTEN**Rum, Faccio Brutto,
Maraschino, Pineapple, Lime**A LOSS FOR WORDS**Reposado Tequila, Aperol, Sherry,
Cinnamon, Grapefruit, Bitters**HI-FI HIGHBALL**Gin, Creme de Violette,
Rosemary, Grapefruit, Soda**SPA DAY**Vodka, Chateau Aloe Liqueur,
Lemon, Honey**AIR B+B+B**Bourbon, Benedictine, Cognac,
Apricot Liqueur, Orange**N O N - A L C O H O L I C****FLEURS ET POMMES**Chamomile Tea, Lime, Honey,
Pineapple, Apple Cider**LIME IN THE COCONUT**Coconut, Charred Orange,
Salted Lime, Egg White**NOTCH N/A PILSNER**

Non-Alcoholic Pilsner (12oz) MA

B E E R & C I D E R**FOUR QUARTERS "PHAZE"**

Hazy IPA (16oz) 6.5% VT

FONTA FLORA "NEBO"

Pilsner (16oz) 5.2% NC

FOAM "ALONE AT THE RODEO"

Dry Hopped IPA (16oz) 6% VT

FOAM BREWERS "TRANQUIL PILS"

Pilsner (16oz) 5% VT

FONTA FLORA "WELL I'LL BE"

Hazy Pale Ale (16oz) 5.2% NC

ANXO "HAPPY TREES"East Coast Dry Cider
(12oz) 6.9% DC**NARRAGANSETT LAGER**

(16oz) 5% RI

TWO ROADS "NO LIMITS"

Heffeweizen (16oz) 5% CT

W I N E**BUBBLY**2021 Cava Brut Reserva,
Alsina & Sarda, Penedes **13****WHITE**2023 Sauvignon Blanc...,
Pajot, Gascony **13**2023 Rkatsiteli... "Santimenti",
Zagreus, Bulgaria **15**2022 Chenin Blanc,
Sol Summit, Clarksburg, CA **13**2022 Chardonnay,
Kara Tara, South Africa **15****PINK**2023 Ciliegiolo, "Narnia"
Bussoletti, Umbria **13****ORANGE**2023 Pinot Gris/Blanc/Chard
Sanctum, Slovenia **15****CHILLED RED**2022 Petit Verdot/Sauv Blanc
"Coferment" Monte Rio, CA **14****RED**2022 Pinot Noir
Franck Peillot, Bugey **15**2023 Saperavi
Marmenio, Kakheti, Georgia **14**2020 Nero d'Avola, "Tracce"
Terrasol, Sicily **13**2022 Cabernet "Doris"
Gail Wines, Sonoma **16**