

S M A L L S

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| STEAMED MUSSELS | 20 |
| Dandelion Greens, White Wine, Green Garlic, Toast | |
| ROASTED BEETS | 16 |
| Yogurt, Mint, Orange, Black Pepper Crumb | |
| DUCK FAT ROASTED POTATOES | 13 |
| Parsley & Orange Salsa Verde, Crispy Shallots | |
| KALE & POTATO CROQUETTES | 16 |
| Spicy Tomato Sauce | |
| LITTLE LEAF LETTUCES | 16 |
| Roasted Apple, Golden Raisins, Pickled Red Onions, Cashew Vinaigrette | |
| KALE & WHEATBERRY SALAD | 16 |
| Charred Onions, Sweet Potatoes, Sunflower Ranch | |
| GRILLED PORK ON A STICK | 18 |
| Herbes de Providence, Urfa Biber, Tahini Sauce, Mint | |
| MUSHROOM TOAST | 22 |
| Roasted Mushrooms, Mushroom Sausage, Toum, Parsley Salad | |
| FRENCH BREAKFAST RADISHES | 16 |
| Feta & Walnut Dip | |

B I G

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| HANGER STEAK* | 38 |
| Rutabaga Mash, Swiss Chard, Hazelnut & Nettle Sauce, Raisins | |
| GRILLED MARINATED SWORDFISH | 36 |
| Chickpeas, Carrots, Shoestrings, Leafy Greens, Tomato Vinaigrette, Aioli | |
| BAKED FARFALLE | 26 |
| Braised Kale, Bechamel, Nonna Cooper's Marinara, Narragansett Mozz, Herby Breadcumb | |
| HERB RUBBED HALF CHICKEN | 32 |
| Spinach, Roasted Sweet Potato, Ginger Butter | |
| MAINE GRAINS RISOTTO | 30 |
| Mushrooms, Fiddleheads, Sage & Pistachio Pesto | |
| <u>S N A C K S</u> | |
| HOUSE PICKLES | 8 |
| Selection of 3 | |
| ROASTED OLIVES | 8 |
| DOUBLE DIP | 14 |
| Jacob's Cattle Bean Dip, Cabot Cheddar Cheese Dip, Brewer's Crackers, Carrot Sticks | |

K I D S

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|--------------------------------------|-----------|
| NOODLES | 10 |
| Nonna Cooper's Marinara or Butter | |
| CHICKEN FINGERS | 12 |
| HERBY CHEESE DIP | 10 |
| Carrot Sticks | |

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****URFA KITT**

Bourbon, Urfa & Sesame, Cardamaro, Mole Bitters

IF THERE'S SMOKE...

Mezcal, Ancho Reyes Verde, Aloe, Cucumber

MAINE BREAKFAST

Vodka, Cold Brew, Cinnamon, Magnolia, Egg, Cream

NILAK

Gin, Faccia Brutto, Grains of Paradise, Orange Bitters

WINDRUSH DAIQUIRI

Rum, Amchoor, Allspice Dram, Lime

B E E R & C I D E R**SCHILLING BEER CO "ALEXADNR"****12**

Czech-Style Pilsner (16oz) 5% NH

REDEMPTION ROCK BREWING "THREE DECKER"**12**

Helles Lager (16oz) 4.5% MA

FOUR QUARTERS BREWING "PHAZE"**12**

India Pale Ale (16oz) 6.5% VT

FINBACK "FINBACK"**12**

India Pale Ale (16oz) 6.8% NYC

LONG LIVE BEERWORKS "THE ALL SEEING EYE EXTRA"**14**

Double India Pale Ale (16oz) 8.4% RI

BAD SEED CIDER**12**

Dry Hard Cider (12oz) 6.9% NYC

BIG DROP BREWING "PINE TRAIL" N/A**8**

Non-Alcoholic Pale Ale (12oz) IL

W I N E**BUBBLY**

2021 Cava Brut Reserva, Alsina & Sarda, Penedes

14

NV Lambrusco, Denny Bini, Emilia Romagna

14**WHITE**

2022 Sauvignon Blanc.. "4 Cepages", Pajot, Gascony

13

2022 Verdicchio, "Anno Uno," Col di Corte, Marche

15

2022 Chardonnay, Kara Tara, South Africa

16**PINK**

2022 Gamay/Grolleau/Pinot Noir, Chidaine, Loire

13**ORANGE**

2022 Trebbiano, Migliarina Montozezi, Tuscany

15**RED**

2020 Gamay, Beaujolais Villages, Jean Foillard

15

2021 Barbera d'Asti, Olek Bondonio, Piedmont

15

2017 Aglianico "Santo Sano", Starlani, Campania

16**N O N - A L C O H O L I C****MINT CONDITION****10**

Mint, Lime, Ginger

PRUNUS CERASUS**10**

Sour Cherry, Lemon, Soda