

S M A L L S

MEZZE PLATTER 22
Carrot Salad, Cheese Dip,
Bean Dip, Cherry Tomatoes,
Marinated Shishito Peppers,
House Crackers

LOCAL BURRATA 15
Marinated Eggplant,
Arugula, Basil, Herb Oil

STEAMED MUSSELS 19
Chili/Ginger Broth, Toast

HEIRLOOM TOMATO SALAD 16
Green Goddess, Cucumber,
Capers, Pickled Shallots

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

FRIED PICKLED GREEN TOMATOES 14
Roasted Tomato Yogurt

LOCAL GREEN SALAD 15
Fennel, Apples, Sunflower Seeds,
Feta, House Vinaigrette

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

JALAPENO CHEDDAR FRITTERS 14
Jalapeno Ranch

B I G

PAN SEARED SALMON 28
Rice & Lentils, Roasted Turnips,
Turnip Greens, Coconut Curry Sauce

HANGER STEAK* 38
Fried Smashed Potatoes, Greens,
Chimichurri

HERB RUBBED CHICKEN 28
Brussels Sprouts, Broccolini,
Fingerling Potatoes, Herb Butter

AUTUMN PASTA 24
Seven Hills Creste Pasta, Squash
Puree, Brussels Sprouts, Spinach,
Brown Butter Bread Crumbs,
Parmesan

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

FRIED CHICKEN SANDWICH 20
Chicken Thigh, Iggy's Bun,
Spicy Maple Glaze, Miso Mayo,
Slaw + Side Pickle + Fries

F&F BURGER 20
Double 4oz Smashburger, Iggy's Bun,
Cabot Cheddar, Grilled Onions,
Special Sauce, Pickles + Fries

S N A C K S

HOUSE PICKLES 9
Seasonal Local Veggies

ROASTED OLIVES 8

IGGY'S FRANCESE ROLLS 5
Herby Butter

K I D S

NOODLES 10
Marinara or Butter & Parm

CHICKEN TENDERS 10

MAC & CHEESE 12

PEARL HOT DOG 9

GRILLED CHEESE 6

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****THE CASTAWAY**

Tom Cat Gin, Dry Curacao, Pineapple, Smoked Cherry, Lime, Grenadine

TITLE FIGHT

Cachaca, Ancho Reyes, Tarragon, Cinnamon, Lime, Spicy Thai Bitters

LOST IN TRANSFUSION

Tequila, Ginger Demerara, Lemon, Concord Grape Juice

DAI-KINI

Rum, Faccio Bruta, Montenegro, Mint, Lime

HI-FI HIGHBALL

Gin, Creme de Violette, Rosemary, Grapefruit

PEACHES & REGALIA

Bourbon, Peach Pit Syrup, Lemon, Giffard Peche de Vigne, Egg White

BALMY WEATHER

Lemongrass & Lemon Balm Infused Vodka, Cocchi Americano, Lemon, Soda

IN FASHION

Chamomile Rye, Linden, Dolgo Apple, Bitters

SAFE WORD

Bourbon, Cocoa Nib, Cardamaro, Sweet Vermouth, Mole Bitters

N O N - A L C O H O L I C**SANGUINETTE****10**

Black Raspberry & Grains of Paradise, N/A Aperitif, Lime Juice, Soda

BAIKAL BLUSH**10**

Rhubarb, Grapefruit, Bitters, Tonic

NOTCH N/A PILSNER**8**

Non-Alcoholic Pilsner (12oz) MA

B E E R & C I D E R**NARRAGANSETT LAGER****5**

(16oz) 5% RI

BANDED BREWING "NORWEALD"**9**

Classic Stout (16oz) 6.5% ME

DECIDUOUS "SIMPLE UNION"**9**

Unfiltered Kolsch (16oz) 4.8% NH

TWO ROADS "NO LIMITS"**8**

Heffeweizen (16oz) 5% RI

BRICK AND FEATHER "IN ABSENTIA"**9**

India Pale Ale (16oz) 7.2% MA

FONTA FLORA "NEBO"**9**

Pilsner (16oz) 5.2% NC

PIVOTAL "BOMB CYCLONE"**9**

Double Hopped DIPA (16oz) 8% RI

GRAFT "FIELD DAY" CIDER**9**

Strawberry Rose Cider (12oz) 6.9% MA

W I N E**BUBBLY**2021 Cava Brut Reserva, Alsina & Sarda, Penedes **13****WHITE**2022 Sauvignon Blanc... "4 Cepages", Pajot, Gascony **12**2023 Rkatsiteli... "Santimenti", Zagreus, Bulgaria **15**2022 Chenin Blanc, Sol Summit, Clarksburg, CA **13**2022 Chardonnay, Kara Tara, South Africa **16****PINK**2022 Cilieggiolo, "Narnia" Bussoletti, Umbria **13****ORANGE**2021 Trebbiano, Migliarina Montozezi, Tuscany **12****CHILLED RED**2023 Sangiovese "Freddo", Field Recordings, Paso Robles **14****RED**2023 "Unlitro" Ampeleia, Tuscany **14**2020 Gamay, Beaujolais Villages Jean Foillard **15**2022 Grenache "Neck" Sylvain Bock, Ardeche **15**2018 Cabernet "Barlume" Giovanna Madonna, Romagna **18**