

S M A L L S

STEAMED MUSSELS	22
Dandelion Greens, White Wine, Green Garlic, Toast	
ROASTED BEETS	15
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, Dried Cranberries, 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	12
Feta & Walnut Dip	

B I G

HANGER STEAK*	38
Rutabaga Mash, Gem Lettuce, Hazelnut & Nettle Sauce, Raisins	
GRILLED MARINATED SWORDFISH	34
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	9
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

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**

IPA (16oz) 6.5% VT

FINBACK "FINBACK"**12**

IPA (16oz) 6.8% NYC

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

Double IPA (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 **13**NV Lambrusco, Denny Bini, Emilia Romagna **14****WHITE**2022 Sauvignon Blanc.. "4 Cepages", Pajot, Gascony **13**2022 Verdicchio, "Anno Uno," Col di Corte, Marche **14**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