

S M A L L S

SCALLOP CRUDO	18
Puffed Wheat Berries, Rhubarb Juice, Jalapeno & Chive Oil	
SHAVED ZUCCHINI & ASPARAGUS SALAD	14
Mustard & Tarragon Vinaigrette, Queso Fresco, Sunflower Seeds	
STEAMED MUSSELS	22
Scallions, White Wine, Mustard Greens, Toast	
GRILLED FAVAS & PURPLE ONIONS	16
Nettle & Orange Vinaigrette, Pistachios	
ROASTED BEETS	15
Yogurt, Mint, Orange, Black Pepper Crumb, Chili Oil	
BEEF TARTARE	22
Nettle Aioli, Scarlet Frills, Sourdough Crumb, Seeded Crackers	
CHEDDAR & JALAPENO CROQUETTES	14
Jalapeno Ranch	
LITTLE LEAF LETTUCES	16
Fennel, Strawberries, Roasted Walnuts, Strawberry Mint Vinaigrette	
MUSHROOM TOAST	19
Roasted Mushrooms, Mushroom Sausage Toum, Parsley Salad	
MARINATED MUSSELS	18
Toast, Pickled Shallot & Caper Salad Parsley Salad	

B I G

PASTRAMI RUBBED PORK CHOP	36
Potato, Braised Greens, Charred Apple Butter, Beet & Mushroom Jus	
GRILLED STRIPED BASS	36
Bok Choy, Dandelion Greens, Mushrooms, Lime, Chile & Tomato Salsa	
HANGER STEAK*	38
Glazed Tropea Onion, Local Greens, Chimichurri	
HERB RUBBED HALF CHICKEN	32
Swiss Chard, Roasted Sweet Potato, Ginger Butter	
GRILLED SUMMER SQUASH	26
Oat Groats, English Peas, Garlic Scapes, Salsa Macha	
CRESTE DI GALLO PASTA	26
Asparagus, Peas, Green Onion, Patty Pan Squash, Radish Green Pistou, Parmesan	
GIGLI PASTA	28
Braised Pork, Herby Breadcumb, Brown Butter Tomato Sauce, Parmesan	
<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 & Parm	
CHICKEN FINGERS	10
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**CONSUELA**

Tequila, Black Cherry Shrub, Lime,
Strawberry Syrup, Salt Rim

LO-FI SUMMER

Gin, Backyard Berry Syrup, Anise Hyssop,
Vermouth, Lemon

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

WINDRUSH DAIQUIRI

Rum, Amchoor, Allspice Dram, Lime

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

Czech-Style Pilsner (16oz) 5% NH

REDEMPTION ROCK BREWING "THREE DECKER"

Helles Lager (16oz) 4.5% MA

DORCHESTER BREWING "NEPONSET GOLD"

Golden Ale (16oz) 5.2% VT

MIGHTY SQUIRREL "CLOUD CANDY"

IPA (16oz) 6.5% MA

LONG LIVE BEERWORKS "BORN ON A SATURDAY NIGHT"

Double IPA * contains lactose & oats (16oz) 7.9% RI

BAD SEED CIDER

Dry Hard Cider (12oz) 6.9% NYC

BIG DROP BREWING "PINE TRAIL" N/A

Non-Alcoholic Pale Ale (12oz) IL

16 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**

2020 Malvazija, Rodica, Slovenia **14**

2022 Verdicchio, "Anno Uno," Col di Corte, Marche **14**

2022 Chardonnay, Kara Tara, South Africa **16**

PINK

2022 Cilieggiolo, "Narnia" Bussoletti, Umbria **13**

ORANGE

2023 Riesling/Chardonnay, Marzae, Acton, MA **15**

CHILLED RED

2023 Sangiovese, "Freddo," Field Recordings, Paso Robles **14**

RED

2020 Gamay, Beaujolais Villages, Jean Foillard **15**

2021 Barbera d'Asti, Olek Bondonio, Piedmont **15**

2017 Aglianico "Santo Sano", Starlani, Campania **16**

2018 Cabernet "Barlume" Giovanna Madonia, Romagna **18**

N O N - A L C O H O L I C**BAIKAL BLUSH**

Rhubarb, Grapefruit, Bitters, Tonic **10**

MINT CONDITION

Mint, Lime, Ginger **10**

PRUNUS CERASUS

Sour Cherry, Lemon, Soda **10**