

C O C K T A I L S

16

APPLE-OL SPRITZ

Aperol, Boozy Apple Cider, Bubbly

POLYNESIAN KISS

Barrel-Aged Rum, Coconut Campari,
Sweet Vermouth, Tiki Bitters

MINT TO BEE

Vodka, Mint, Lemongrass, Honey,
Lime, Soda

PINEAPPLE EXPRESS

Mezcal, Pineapple Amaro,
Pineapple Juice, Lime

DON'T BOG ME DOWN

Barr Hill Gin, Spiced Cranberry,
Honey

FAT WALNUT

Rye, EV00, Nocino Walnut Liqueur

B E E R & C I D E R

SHILLING BREWING

9

"ALEXANDR"

Czech-Style Pilsner (16oz) 5% NH

BELLEFLOWER "POLYAMOUROUS CABAL"

9

Farmhouse Ale (16oz) 5.5% ME

BELLEFLOWER "SCRUGSY"

9

NEIPA (16oz) 7.1% ME

FOAM BREWERS "BUILT TO SPILL"

10

DIPA (16oz) 8% VT

GRIMM HEFEWEIZEN

9

Wheat Beer (16oz) 5.5% NY

RISING TIDE "WAYPOINT"

9

Coffee Porter (16oz) 5% ME

HIGH LIMB "CORE"

9

Dry Cider (16oz) 5% MI

COLLECTIVE ARTS

8

N/A Hazy Pale Ale (12 oz) Canada

KITNA BREWING

8

N/A Blonde Ale (12 oz) ME

W I N E

BUBBLY

2022 Cava Brut Reserva

Asina & Sarda 13

WHITE

2024 Sauvignon Blanc...

Pajot, Gascony 15

2021 Trebbiano "Canta Grillo",

La Leccia, Tuscany 13

2023 White Malbec,

Artesano de Argento, Mendoza 13

2023 Chardonnay, Ancient Peaks,

Paso Robles, CA 15

ORANGE

2024 Kisi, Didebuli

Kakheti, Georgia 15

CHILLED RED

2024 Sangiovese "Freddo"

Field Recordings, CA 15

RED

2024 Pinot Noir, Scenic Valley,

Willamette Valley 15

2023 Mavrud "Santimenti",

Zagreb, Bulgaria 14

2021 Cotes du Rhone,

Chaume Armand 12

2022 Cabernet Sauvignon,

Field Recordings, CA 15

N O N - A L C O H O L I C

OLIVE & LACE

12

Tilden n/a Spirit, Lychee,

Cucumber, Basil, EV00, Lemon

SPICED BLOSSOM

12

Ghia Apertif, Orange Juice, Apple,

Thai Bitters, Lemon Peel

LA VIE EN ROSE

12

Fluere Bitter, Pumpkin Seed Milk,

Pomegranate, Lime, Rosemary

YACHT CLUB GINGER BEER, RI

5

A_P_P_E_T_I_Z_E_R_S

MYCOTERRA FARM MUSHROOMS 18

Spicy Citrus Relish, Roasted Garlic

GRILLED SUNCHOKES 16

Pecan Furikake, Kabocha Squash, Maple Reduction

SALT ROASTED POTATOES 16

Peanut Salsa, Pickled Chiles

LITTLE LEAF LETTUCES 16

Pickled Onion, Radish, Fennel, Mustard Vinaigrette

BEET SALAD 16

Poached Pear, Raddichio, Goat Cheese Vinaigrette

COFFEE-ROASTED SQUASH 14

Pecan Crunch, Pickled Delicata

CRISPY PORK RIBS 16

Sweet Potato BBQ, Gunpowder Spices

MUSSELS ON TOAST 18

House Gochugaru Bread, Lobster Butter, Cipollini Onions

DUCK WINGS 16

Cider Glaze, Pickled Fennel

M_A_I_N_S

TEMPURA-FRIED HAKE 26

Celery Root, Malt Vinaigrette

SCALLOPS 36

Cauliflower & Amaranth, Crispy Chicken Skin

RIBEYE STEAK* 36

Potato Galette, Herb Salad, Bone Marrow Bordelaise

HALF CHICKEN 28

Honey Glazed Turnips, Greens, Piccata Sauce

CARROT RISOTTO 25

Escarole, Capers, Golden Raisins

RIGATONI BOLOGNESE 28

Atwell's Gold Asiago

VEGAN BBQ SANDO 22

Blackstrap BBQ Seitan, House Made Onion Hoagie, Radish, Slaw, Pickles + Fries

F&F BURGER* 26

House-Ground Brisket Patty, Bacon Jam, Cheese Fondue, Garlic Mayo, Pickles + Fries
- Add House Bacon + \$3

C_H_A_R_C_U_T_E_R_I_E

&_S_N_A_C_K_S

CHARCUTERIE BOARD 26

Duck Rillettes, Boartadella, Duck Prosciutto, Smoked Ham, Pickles, Crackers, Mostarda

MAPLE-CANDIED

HOUSE BACON 6

POUTINE 12

Sausage Gravy, Curds

LOCAL RADISHES 7

Tarragon Butter

HOUSE PICKLES 9

SPELT FLATBREAD 9

Sunflower Pesto, Tomato Jam

CORNBREAD 8

Pecan Brittle Butter

O_Y_S_T_E_R_S!!
1/2 DOZEN - 20
WELLFLEET, MA
Sungold Tomato
Cocktail Sauce

**FEW
FAR**

JOIN US FOR:

BRUNCH ON SAT & SUN

WEDNESDAY WINE DINNERS

FRIED CHICKEN THURSDAYS

* 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.