

S M A L L

STEAMED MUSSELS	19
Parmesan Broth, Chives, Garlic, Grilled Bread	
HERB OIL-POACHED SUNCHOKE	9
Sweet Potato Tahini, Chickpea, Preserved Turnip Green	
ROASTED BEETS	14
Yogurt, Mint, Orange, Pistachio Dukkah	
CHICKEN LIVER MOUSSE	9
Toast, Pickled Ginger	
POTATO & CHEDDAR FRITTERS	14
Charred Onion Ranch, Pea Greens	
LAMB MEATBALLS	18
Cumin Yogurt, Citrus, Sunchoke Slaw	
HOUSE PORK & DUCK PATE	14
Beet Citrus Relish, Cranberry Mostarda, Crostini	
LOCAL GREEN SALAD	15
Dried Cranberries, Feta, Croutons, Watercress, Mustard Vinaigrette	
MUSHROOM TOAST	19
Mushrooms, Mushroom Sausage, Parsley Salad, Grilled Bread, Tourn	
LOCAL 3 CHEESE PLATE	25
NEW ENGLAND CHEESE PLATE served with house made jam, pickles + crackers	

B I G

FAROE ISLANDS SALMON	32
Potato, Mussels, Caramelized Leeks, Cabbage	
8OZ NY STRIP STEAK*	38
Fondant Potatoes, Demi-Glace, Herb Salad, Truffle Butter	
GRILLED CHICKEN	28
Honey-Glazed Carrots, Collards, Preserved Cabbage	
WINTER PASTA	24
Seven Hills Gnocchetti Pasta, Kale Pesto, Mushrooms, Roasted Broccoli	
BRAISED PORK PASTA	28
Seven Hills Gigli Pasta, Greens, Tomato Sauce, Olives, Parmesan, Herby Breadcrumbs	
F&F BURGER*	25
House Ground Brisket Patty, Brioche Bun, Cabot Cheddar, Caramelized Onion Jam, Roasted Garlic Aioli, Bacon, Pickles + Fries	
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.	

S N A C K S

HOUSE PICKLED VEGGIES	9
LOCAL RADISHES & TURNIPS	5
Tarragon Butter, Spice Salt	
PARMESAN CHICHARRÓN	5
Chili Powder & Lime	
WHIPPED FETA	5
House Crackers	
HUMMUS	5
Marinated Carrots, Bagel Chips	
FORNAX SOURDOUGH BREAD	5
Herb Butter	
ISLAND CREEK TINNED FISH	
Served with pickles, bread & chips	
<i>littleneck clams</i>	
<i>w/ confit garlic & chili</i>	25
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<i>spiced sardines in olive oil</i>	15

* 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****HI-FI HIGHBALL**Gin, Creme de Violette,
Rosemary, Grapefruit, Soda**SPA DAY**Vodka, Chateau Aloe Liqueur,
Lemon, Honey**ICHABOD'S ELEGY**Mezcal, Bergamot, Squash Honey,
Lime, Orange Bitters**TITLE FIGHT**Cachaca, Ancho Reyes, Tarragon,
Cinnamon, Lime, Spicy Thai Bitters**A LOSS FOR WORDS**Reposado Tequila, Aperol, Sherry,
Cinnamon, Grapefruit, Bitters**MISSING MITTEN**Rum, Faccio Brutto,
Maraschino, Pineapple, Lime**THE SILK ROAD**Batavia Arrak, House Fire Cider,
Lime, Honey, Caraway Salt Rim**ORANGE YOU GLAD?**Bourbon, Tequila, Banana Liqueur,
Green Mango, Lime**AIR B+B+B**Bourbon, Benedictine, Cognac,
Apricot Liqueur**SAFE WORD**Bourbon, Cocoa Nib, Cardamaro,
Sweet Vermouth, Mole Bitters**N O N - A L C O H O L I C****NARGARITA****12**Pineapple Tepache, Smoked Agave
n/a Spirit, Cilantro & Jalapeno**FLOWERS IN THE ORCHARD****12**Chamomile Tea, Lime, Honey,
Pineapple, Apple Cider**LIME IN THE COCONUT****12**Coconut, Charred Orange,
Salted Lime, Egg White**FOR DOLORES****12**Steam Juiced Cranberry, Spiced/
Spicy Maple, Lemon, Sumac**NOTCH N/A PILSNER****8**

Non-Alcoholic Pilsner (12oz) MA

COLLECTIVE ARTS N/A IPA**8**

Non-Alcoholic IPA >0.5% (12oz) ON

B E E R & C I D E R**FOUR QUARTERS "PHAZE"****9**

Hazy IPA (16oz) 6.5% VT

FONTA FLORA "NEBO"**9**

Pilsner (16oz) 5.2% NC

DESTIHL BREWERY "TRUE LEVEL"**9**

Blonde Ale (16oz) 4.8% IL

AERONAUT "ROBOT CRUSH"**9**

Pilsner (16oz) 5.1% MA

BANDED BREWING "VERIDIAN"**9**

IPA (16oz) 6% ME

ANXO "HAPPY TREES"**7**

Dry Cider (12oz) 6.9% DC

NARRAGANSETT LAGER**5**

(16oz) 5% RI

W I N E**BUBBLY**2021 Cava Brut Reserva,
Alsina & Sarda, Penedes**13****WHITE**2023 Sauvignon Blanc...,
Pajot, Gascony**13**2020 Furmint "Mandolas", Oremus,
Tokaj-Hegyalja, Hungary**15**2022 Chenin Blanc,
Sol Summit, Clarksburg, CA**13**2022 Chardonnay,
Kara Tara, South Africa**15****PINK**2023 Cilieggiolo, "Narnia"
Bussoletti, Umbria**13****ORANGE**2023 Pinot Gris/Blanc/Chard
Sanctum, Slovenia**15****CHILLED RED**2023 Sangiovese "Freddo"
Field Recordings, Paso Robles**14****RED**2022 Pinot Noir
Franck Peillot, Bugey**15**2021 Malbec
Le Croizillon, Cahors**13**2023 Magliocco, "Coclo"
Creta Paglia, Calabria**14**2022 Cabernet "Doris"
Gail Wines, Sonoma**16****ASK US WHAT ELSE WE HAVE OPEN!**