

M I N I C U I S I N E

P L A T E S

Garnished Local Oysters	ea. 2.25
	½ dozen 13
	dozen 24

Charcuterie/ house baked New England ham/ duck prosciutto/ pork rilette 12

Chilled Shrimp / harrissa cocktail sauce 14

Niçoise Salad / tuna / farm egg / crispy potato haricots verts / baby tomatoes 11

Maine Crab Rangoons/ charred scallions / aged soy 14

Parmesan & Herb Pomme Frites / black truffle aioli 7

Chickpea Frites / lemon aioli 8

Oven Roasted Pineland Farm Meatballs / tomato jam 9

\$2 Grilled New England Beef Burgers
Monday – Thursday 5:00pm – 7:00pm
* Limits may apply. See server for details.

Za'atar-Honey Chicken Wings / remoulade 12

Hand Cut Tagliatelle / Maine lobster / red jalapeños / fennel / roasted almonds 15

Mini Burgers / grilled New England ground beef / Vermont sharp cheddar / spicy aioli 14

F L A T B R E A D S

Pecorino, Asiago, Fontina / roasted plum tomato / basil / 11

Smoked Bacon/ local goat cheese / roasted mushrooms / pine nuts 12

Charred Broccoli Rabe / fresh ricotta / pickled peppers 11

Before placing your order, please inform your server if a person in your party has a food allergy. Items may be served raw, undercooked, or may be cooked to order. Consuming raw or undercooked meats, fish and dairy may increase your risk of food borne illness.