

## Starters

**Arugula & Shaved Fennel Salad** 15  
cured tomatoes, chevre, pine nuts,  
champagne vinaigrette

**Hardwood Smoked Crispy Pork Belly** 18  
scallion pancake, pickled red onions,  
cilantro, ginger hoisin reduction

**Grilled Chicory Salad** 15  
applewood smoked bacon, pistachios,  
gorgonzola, balsamic vinaigrette

**Fried Shrimp & Honey Garlic Sauce** 15  
cashews, cilantro

**Bibb Lettuce & Roasted Asparagus Salad** 15  
clementines, bread crumbs, basil vinaigrette

**Potato Gnocchi & Sweet Italian Sausage** 16  
roasted tomatoes, broccoli rabe, parmesan

**Burrata** 18  
speck, mint, arugula, balsamic reduction,  
evoo

**Buffalo Fried Cauliflower** 14  
roquefort fondue & micro celery

**“Duck Fries”** 18  
duck confit, caramelized onion,  
cremini mushroom, parmesan, truffle oil

## Sparkling Wine & Rosé

**Adami**, Prosecco, Treviso, Italy 2017 9  
**Trienne**, Rosé, France 2016 12

## Whites

**Bollini**, Pinot Grigio, Trentino, Italy 2015 10  
**Seresin**, ‘Momo’, Sauvignon Blanc, NZ 2016 11  
**Zum Martin Sepp**, Gruner, Austria 2016 11  
**Louis Jadot**, Bourgogne, Burgundy 2015 12  
**Newton**, ‘Skyside’ Chardonnay, Napa 2016 13  
**Barton & Guestier**, Sancerre, Loire 2016 15

## Reds

**Charles & Charles**, Red Blend, WA 2015 9  
**Spoken Barrel**, Cabernet Sauv, WA 2015 12  
**Piattelli**, Malbec, Mendoza, Argentina 2016 12  
**Averaen**, Pinot Noir, OR 2016 13  
**Decoy**, Cab Sauv, Sonoma, CA 2015 14  
**Chateau Reynier**, Bordeaux 2015 14

*\* Consuming raw or undercooked shellfish or meat  
may increase your risk of food borne illness*

*\*\*Before placing your order, please inform  
your server if a person in your party  
has a food allergy*

## Entrees

**Braised Wild Boar & Fettuccine** 28  
shiitake mushrooms, carrots, spinach,  
sherry cream

**\*Pan Roasted Atlantic Cod** 29  
haricots verts, pine nuts, black currant salad,  
mashed potatoes, citrus beurre blanc

**“Chicken & Dumplings”** 29  
braised leg, crispy breast, cremini mushrooms  
black pepper dumplings

**\*Steak Fajita** 23  
peppers & onions, smoked tomato salsa,  
chipotle aioli, lime

**\*Grilled NY Strip & Fries** 38  
asparagus, mushroom & cabernet sauce

**\*Pan Roasted Atlantic Salmon** 30  
baby carrots, sugar snap pea & citrus risotto,  
orange-mirin sauce

**Guinness Braised Short Rib** 25  
corn polenta, crispy onion rings

**\*The Big Rock & Fries** 18  
two angus patties, lettuce, onion, pickle,  
special sauce, cheddar cheese

**Vegetarian Plate** 28  
chef’s choice of vegetables & starches

## From the Oven

**Italian Sausage & Ricotta Flatbread** 18  
red onion, roasted peppers,  
purple cauliflower

**Classic Flatbread** 15  
house-made red sauce, mozzarella, parmesan

**The “Salad” Flatbread** 17  
asiago, arugula, corn, roasted onions, shiitakes,  
balsamic reduction

**Charred Tuscan Style Jumbo Wings** 16  
wood oven smoked,  
herb buttermilk dipping sauce

*\*\*\*Per the MA Food Code,  
a copy of the most recent establishment inspection report  
is available upon request*