

Starters

Chopped Salad	15
romaine, tomato, cukes, scallions, corns, pistachios, creamy ginger vinaigrette	
Crispy Pork Belly & Potato Gnocchi	18
carolina pepper sauce, green cabbage slaw	
Prince Edward Island Mussels	16
lime, tomato, coconut milk, cilantro, grilled baguette	
Fried Shrimp & Honey Garlic Sauce	15
cashews, cilantro	
Bibb Lettuce & Roasted Asparagus Salad	15
clementines, bread crumbs, basil vinaigrette	
*Peppered Beef Carpaccio	18
arugula, parmesan reggiano, caper sherry vinaigrette	
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
Berne , “Inspiration” Rosé, Provence 2017	13

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

CMS , Red Blend, WA 2015	11
Spoken Barrel , Cabernet Sauv, WA 2015	12
Bodega Amalaya , Malbec, Argentina 2017	13
Averaen , Pinot Noir, OR 2016	13
Decoy , Cab Sauv, Sonoma, CA 2015	14
Cesari , ‘Mara’ Valpolicella Ripasso, Italy 2015	15

Entrees

Short Rib with Truffle Mac & Cheese	25
english peas, toasted bread crumbs	
*Pan Roasted Atlantic Cod	29
haricots verts, pine nuts, black currant salad, mashed potatoes, citrus beurre blanc	
“Chicken & Waffles”	22
buttermilk fried chicken, spicy voodoo sauce, maple gravy	
Swordfish Tacos & Fries	24
corn black bean salsa, cabbage slaw, lime crème fraîche, corn tortilla	
*Grilled NY Strip & Fries	38
asparagus, mushroom & cabernet sauce	
*Pan Roasted Atlantic Salmon	30
baby carrots, sugar snap pea & citrus risotto, orange-mirin sauce	
Roasted Half Chicken	29
greek salad, mashed potatoes, citrus beurre blanc	
*Double Cheeseburger & Fries	18
two angus patties, caramelized onion, cheddar cheese	

Vegetarian Plate	28
chef’s choice of vegetables & starches	

From the Oven

The “Italian Sub” Flatbread	18
salami, capicola, banana peppers, red onion, oregano, mozzarella	
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	

** 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*

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