

## ☞ Soups ☞

- Charred Fennel and White Bean Soup** • Parmesan Crisps ☒ 🌱 6  
**New England Clam Chowder\*** 8

## ☞ Salads ☞

- Black Lentil Salad** • Shaved Kale, Shiitake, Walnuts, Radicchio, Champagne Vinaigrette ☒ 🌱 14  
**Roasted Beets** • Wild Greens, Pistachio Crusted Goat Cheese “Truffles”, Aged Balsamic ☒ 🌱 14  
**Tuscan Kale** • Avocado, Parmesan, Croutons, Radish, Creamy Peppercorn Dressing 🌱 15  
**Cobb\*** • Lobster, Spanish Olives, Garbanzos, Feta, Grilled Peppers, Za’atar Citrus Vinaigrette 21  
**Asparagus\*** • Poached Egg, Frisee, Crumbled Brioche, Serrano Ham, Sherry Reduction 14  
**Wedge\*** • Crisp Iceberg, Cob Smoked Bacon, Creamy Great Hill Blue Cheese, Grape Tomatoes, Farm Fresh Egg, Chives 18

## ☞ Appetizers ☞

- Arancini\*** • Chef’s Whim Risotto Balls 12  
**Smoked BBQ Wings\*** • Blue Cheese Cream 11  
**Rosemary Parmesan Wings\*** ☒ 11  
**Great Northern White Bean Hummus** • Piquillo Purée, Warm Pita 🌱 12  
**Sliders\*** • New England Lobster, Tarragon Aioli, Celery-Radish Salad 21  
**Charcuterie & Cheese\*** • Three for 18 or Five for 25  
**PEI Mussels\*** • Roasted Red Pepper, White Wine-Garlic Herb Butter 16  
**Crispy Octopus** • Orange-Fennel Herb Salad, Calabrian Chili Aioli ☒ 17  
**Fritto Misto\*** • Point Judith Calamari, Cherry Peppers, Shaved Fennel, Charred Lemon 16  
**Meatballs\*** • Slowly Cooked Grass-Fed Beef & Heritage Pork, Sugo, Parmesan, Ciabatta 16  
**Polenta Fries** • Herbed Parmesan, Roasted Garlic Aioli ☒ 11

## ☞ Flatbreads ☞

- Margherita** • Fior di Latte, San Marzano, Basil, EVOO 🌱 15  
**Fenway\*** • Ground Italian Sausage, Confit Red Onion, Cherry Peppers, Mozzarella, Parmesan 17  
**Prosciutto\*** • Caramelized Onions, Roasted Pear, Goat Cheese, Prosciutto, Arugula, Balsamic Glaze 17

## ☞ Entrées ☞

- Pan-Roasted Georges Bank Scallops\*** • Acorn Squash Purée, Roasted Squash Farro, Rosemary Oil 32  
**Crispy Skin Salmon\*** • Za’atar-Scented Atlantic Salmon, Cannellini Bean Ragout, Escarole, Chorizo-Fennel Broth ☒ 29  
**Tagliatelle\*** • Hot Italian Sausage Bolognese 26  
**Braised Lamb Shank\*** • Swiss Chard, Pommes Purée, Natural Jus 33  
**Mushroom Ragu** • Foraged Mushrooms, Butternut Squash Polenta, Crispy Leek ☒ 🌱 24  
**Roasted Bronzini\*** • Couscous, Roasted Grape Tomatoes, Tuscan Kale, Broccoli Pesto 29  
**Pressed All Natural Chicken Breast\*** • Fondant Potatoes, Asparagus, Cipollini Jus ☒ 28  
**Carved 14 oz Bone-In New York Strip\*** • Truffled Cauliflower-Pecorino Gratin, Cabernet Butter 38  
**Fish & Chips\*** • Long Line Atlantic Cod, Hand-Cut Fries, Broccoli-Raisin Slaw, Remoulade 28

\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing order, please inform your server if a person in your party has a food allergy.

18% gratuity will be added to parties of 6 or more.

🌱 Vegan Friendly ☒ Gluten-Free 🌱 Vegetarian Friendly

