

Dinner

Tidbits

Fried Calamari 15

Pepperoncini, pesto aioli

Spinach Artichoke Dip 14

Served with toasted crostini

S&S Wings 20

Smokey and sticky, chipotle blue cheese dip

Beer Batter Chicken Tenders 14

Mesquite ranch dressing

Pork Belly 18

Texas BBQ rub, red cabbage slaw, molasses sauce

Salumi & Formaggi 22

Sliced local cheeses, cured meats, crackers and spreads

Quesadilla 18

Choice of chicken, mushroom, or shrimp, pico de gallo, sour cream, lime

Buffalo Sprouts 16

Fried brussels, blue cheese dip

Tomato Mozzarella 12

Basil balsamic dressing

Avocado & Red Onion 12

Cumin vinaigrette

Vegetarian 

Gluten Free Item 

Parties of 6 or more will be subject to a service charge of 18% placing your order, please inform your server if a person in your party has a food allergy.

The Massachusetts Health code requires the following consumer advisory on all menus:

*Denotes food items that are cooked to order or are served raw. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. increase your risk of food borne illness, especially if you have certain medical conditions.



Beginnings

Boston Clam Chowder 10

Traditional New England style

Vegetable Soup 10

Seasonal vegetables, herbs and beans

Spinach Salad 12

Feta, quinoa, roasted beets, balsamic vinaigrette

Caesar Salad 12

Romaine, parmesan cheese, Caesar dressing, garlic toast

Add to Any Salad

Chicken 10 | Shrimp 14 | Steak Tips 18
New England Cakes 20

Handhelds

Chicken Caprese Panini 15

Tomato, mozzarella, pesto aioli

Turkey Club Sandwich 16

Multigrain, bacon, avocado, tomato and lemon aioli

Tacos 22

Choice of chicken or shrimp, crispy red cabbage slaw, pico de gallo, avocado

*** Cheddar Bacon Burger 20**

All beef burger with tomato and spicy remoulade

Thin Crust Pizza 16

Add pepperoni, mushroom, or sausage +2 ea.

Vegetable Tomato Flatbread 12

Hummus, tomato, roasted peppers, mushrooms, onion, herbs and micro arugula

Highlights

Salmon Wedge 24

Chili lime, iceberg, blue cheese, tomato, red onion, citrus dressing

New England Cobb Salad 20

Cranberry, local blue cheese, cobb bacon, egg, avocado and chicken

***Steak Salad 22**

Flank, feta crumbles, romaine, beets, red onions

Mongolian Steak 24

Spicy seared tenderloin tips, sesame vegetable noodles

Katsu Pork 24

Panko crusted pork loin, steamed rice and broccoli

Fish & Chips 22

Fried Haddock, cole slaw, fries, tartar

Smoked Mac & Cheese 20

Three cheese béchamel, crispy cracker crust
Portobello mushroom +4 or Chicken +10

***Grilled Steak Frites 35**

Red wine reduction, fries, chefs vegetables

New England Cakes 25

Haddock, lobster, crab, potato, Old Bay and Ritz cracker.

Maple Mustard Broiled Salmon 29

Beets, feta crumbs, fingerlings, herb oil

Pan Seared Potato Gnocchi 22

English peas, heirloom cherry tomatoes, leafy greens, lemon oil, roasted vegetable reduction

Shrimp Scampi Polenta 30

Blistered tomatoes, garlic, fontina cheese polenta