



# BILL OF FARE

## small plates

- TOMATO-BACON BISQUE 12
- WARM OLIVES 7
- FRIED CHICKEN SLIDERS 16  
buttermilk, bacon butter, hot sauce
- SEARED TUNA 17  
yuzu kosho tahini sauce, avocado
- OCTOPUS CARPACCIO 18  
chorizo vinaigrette,  
crispy potatoes, aioli
- MAINE LOBSTER POT STICKERS 18  
carrot butter, ponzu
- BUTCHER'S MEATBALLS 14  
grana, ricotta,  
sauce, crusty bread
- "RAMEN-SPICED" SHISHITOS 13  
miso ranch
- FRESH MOZZARELLA FOR TWO 18  
made to order, with foccacia  
& heirloom tomatoes
- HUMMUS 14  
crispy chickpeas,  
laffa bread, cucumber
- EGGPLANT FRENCH FRIES 12  
curry aioli

### cheese & charcuterie

daily artisanal selection  
with accoutrements  
cheese 21 charcuterie 22

### east & west coast oysters

half dozen 18 - full dozen 36

## salads

- BABY SPINACH 15  
bacon, jammy egg, vinegar shallots,  
croutons, parm, preserved lemon
- ARUGULA 13  
tomato, fennel, onion,  
parm, lemon vin
- GREEK SALAD 15  
feta, pepperoncini, olives,  
pickled tomato, cucumber
- CAESAR 14  
little gems, croutons,  
watermelon radish,  
crispy parm  
add: boquerones 3
- KALE 15  
heirloom tomatoes, charred corn,  
avocado green goddess, shiitake  
'bacon'

## flatbreads

- MARGHERITA 17  
sauce, basil, fresh  
mozzarella, grana-padano
- FENNEL SAUSAGE 18  
burrata, sauce, pepperoncini,  
caramelized onion
- CHARRED CORN 18  
kale, pickled red onions, ny  
cheddar, spicy aioli
- PEPPERONI 18  
smoked mozz,  
pickled chiles, honey

### add

- hanger steak 14
- grilled chicken 9
- salmon 13
- grilled shrimp 12
- veggie burger 9

## mains

- 8 oz HANGER STEAK 24
- 16 oz BONELESS RIBEYE 41
- LONG ISLAND DUCK BREAST 34  
apricot mostarda, hoisin-chile  
butter, mustard greens
- HALF CHICKEN  
COOKED UNDER A BRICK 29  
roasted garlic, charred lemon
- SEARED SEA SCALLOPS 34  
english peas, preserved lemon,  
tendrils
- SQUID INK PASTA 26  
calamari, nduja butter, chilies, mint,  
lemon pangrattato
- TRUE NORTH SALMON 29  
fennel, baby green beans, orange  
gremolata, pumpkin seeds
- RIGATONI 16 / 26  
lamb ragu, grana-padano,  
black truffle
- MAC & CHEESE 16 / 26  
shells, grafton cheddar,  
buttered crumbs

## burger & sandwich

served with kettle chips or arugula salad - substitute fries 4

- BURGER 19  
brioche, sour pickle,  
choice of cheese  
add : avocado 4
- LAMB BURGER 24  
peperonata, goat cheese,  
harissa aioli
- FRICO GRILLED CHEESE 17  
cave-aged cheddar,  
gruyère
- SOUP & SANDWICH\* 20  
pq grilled cheese,  
tomato-bacon bisque
- QUINOA VEGGIE BURGER 18  
chipotle aioli, feta yogurt, pickles
- FRENCH DIP 21  
gruyere, caramelized onion,  
horseradish aioli, miso au jus

\* not served with kettle chips or arugula salad

## sides

- MASHED POTATOES 10  
truffle butter
- HOUSE CUT FRIES 7
- CHEFS GREEN VEGETABLES 10  
garlic, red chile
- ROASTED CORN & QUINOA TABBOULEH 11

### MAINE LOBSTER ROLL MP

tarragon calabrian  
chile mayo, little gems,  
pickled celery

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

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DAN NISTORESCU



culinary director:  
JEFF HASKELL