

BAR MENU

THAI VEGETABLE SPRING ROLLS SWEET CHILI DIP	10
*CHEF'S SELECTION OF CURED MEATS & ARTISANAL CHEESES APRICOT MOSTARDA PICKLES TRUFFLE HONEY GRIDDLED COUNTRY BREAD	25
GRILLED PORK BELLY BAO TOMATO JAM BALSAMIC ONIONS BOSTON LETTUCE	15
PORK AND GINGER SHAOMAI HONEY SOY DIP SCALLIONS	18
SWEET SOY LACQUERED CHICKEN LOLLIPOPS CANDIED GINGER	14
CRISPY POINT JUDITH CALAMARI CORN FLOUR FRIED SWEET CHILI SESAME CILANTRO LIME	15
MAINE LOBSTER & AVOCADO "SLIDER" BRIOCHE JICAMA GREEN APPLE SALT & VINEGAR CHIPS	18
COLOSSAL SHRIMP COCKTAIL TRADITIONAL COCKTAIL & RAVIGOTE SAUCE	7 EA
*WHIPPED EDAMAME TOAST WITH HOUSE SMOKED SALMON SEEDED HEARTH BREAD TOGARASHI LEMON CONFIT RADISH	15
*BOND BURGER - NORTHEAST FAMILY FARMS ANGUS BEEF CABOT CHEDDAR HORSERADISH AIOLI CRISP FRIED VIDALIA ONION BACKYARD FARMS TOMATO BOSTON LETTUCE BRIOCHE ROLL	24
*HOUSEMADE TATER TOTS AMERICAN CAVIAR CRÈME FRAICHE CHIVE	15

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



Menu items are vegetarian as prepared or can be prepared vegetarian with slight modification

**Consuming raw or undercooked meals may increase your risk of food-borne illnesses, especially if you have certain medical conditions.
18% gratuity added to parties of 6 or more; The gratuity is distributed among service employees.*

4% administrative fee added to parties of 10 or more; No part of the administrative fee is distributed among service employees.