

To START

*PEI MUSSELS N'DUJA FENNEL VINO ROJO COUNTRY BREAD BLACK GARLIC ROUILLE	15
CRISPY HERITAGE PORK CAKE FIRE ROASTED PEPPERS FENNEL CONFIT BALSAMIC ONIONS	15
*IPSWICH FRIED CLAMS PICKLED RAMP TARTAR SAUCE CHERRY PEPPER MARMALADE PRESERVED LEMON PARSLEY	21
CHICORIES AND CRISPY POTATO SALAD 6 MINUTE EGG SHALLOT-DIJON DRESSING PANCETTA	14
*CHEF'S SELECTION OF CURED MEATS & ARTISANAL CHEESES APRICOT MOSTARDA TRUFFLE HONEY PICKLES GRIDDLED COUNTRY BREAD	25
*TUNA TARTARE ASIAN PEAR SESAME RICE PAPER AVOCADO BRÛLÉE	18
ARUGULA AND SHAVED FENNEL SALAD CRISP APPLE CIDER VINAIGRETTE PUMPKIN SEEDS	13
NEW ENGLAND CLAM CHOWDER SMOKED BACON THYME HOUSEMADE SALTINE	13

To CONTINUE

*PINELAND FARMS SIRLOIN GREEN BEAN "FRITES" GRILLED SUMMER SQUASH SALSА VERDE	48
MISTY KNOLL CHICKEN BUTTERY POTATOES ROASTED BRUSSELS SPROUTS SPECK SHALLOT JAM	34
*NEW BEDFORD SEA SCALLOPS GRILLED PORK BELLY CHARRED CORN SUCCOTASH	36
SQUID INK CAVATELLI MAINE LOBSTER TOMATO SCALLION LEMON BREADCRUMBS	40
BLOCK ISLAND SWORDFISH CALAMARI STEW ISRAELI COUS COUS PINE NUTS CURRANTS OLIVES	36
VEAL CHOP MILANESE TRUFFLE VINAIGRETTE TOMATO RAISINS ARUGULA LEMON PARMESAN	38

To ENHANCE

GRILLED ASPARAGUS PRESERVED LEMON	9	GRILLED SUMMER SQUASH SALSА VERDE	9
CHARRED SUMMER CORN MINT PICKLED CHILI	9	GREEN BEAN "FRITES" LEMON AIOLI	9
FENNEL DUSTED FINGERLING POTATOES		9	

CHEF DE CUISINE | NICK GURSKI

**CONSUMING RAW OR UNDERCOOKED MEALS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS AN ALLERGY.

AN 18% GRATUITY ADDED TO PARTIES OF 6 OR MORE; THE GRATUITY IS DISTRIBUTED AMONG SERVICE EMPLOYEES. AN 4% ADMINISTRATIVE FEE ADDED TO PARTIES OF 10 OR MORE; NO PART OF THE ADMINISTRATIVE FEE IS DISTRIBUTED AMONG SERVICE EMPLOYEES.

FERRARI BRUT VENETO ITALY	12	55
VALDO BRUT PROSECCO ITALY	14	65
ALMA NEGRA ROSÉ MENDOZA ARGENTINA	14	65
FERRARI ROSÉ BRUT VENETO ITALY	16	75
MOËT & CHANDON IMPÉRIAL EPERNAY FRANCE	18	85
VEUVE CLICQUOT NV BRUT REIMS FRANCE	20	100
VEUVE CLICQUOT ROSÉ NV BRUT REIMS FRANCE	25	125

WHITE & ROSÉ

2016 BOTTEGA VINAIA PINOT GRIGIO TRENTO ITALY	14	65
2016 HUBER "TERRASSEN" GRÜNER VELTLINER AUSTRIA	14	65
2016 JOEL GOTT SAUVIGNON BLANC CALIFORNIA	14	65
2017 CLOUDY BAY SAUVIGNON BLANC NEW ZEALAND	18	85
2015 DOMAINE DE LA PERRIÈRE SANCERRE LOIRE VALLEY FRANCE	18	85
2016 FESS PARKER CHARDONNAY SANTA BARBARA COUNTY CALIFORNIA	14	65
2015 SMOKE TREE CHARDONNAY SONOMA COUNTRY CALIFORNIA	16	75
2015 FROG'S LEAP CHARDONNAY NAPA VALLEY CALIFORNIA	24	115
2015 JEAN LUC COLOMBO ROSÉ CÔTES DE PROVENCE FRANCE	12	55
2016 MIRAVAL ROSÉ CÔTES DE PROVENCE FRANCE	16	75

RED

2015 LYRIC PINOT NOIR SANTA BARBARA COUNTRY CALIFORNIA	18	85
2015 GARY FARRELL PINOT NOIR RUSSIAN RIVER VALLEY CALIFORNIA	25	120
2016 ABSTRACT GRENACHE RED BLEND S.B. COUNTY CALIFORNIA	25	120
2016 LOUIS BERNARD CÔTES DU RHÔNE FRANCE	14	65
2015 JOSH CELLARS CABERNET SAUVIGNON NORTH COAST CALIFORNIA	14	65
2013 GRAFFIGNA CABERNET SAUVIGNON SAN JUAN ARGENTINA	16	75
GROTH CABERNET SAUVIGNON NAPA VALLEY CALIFORNIA	-	140
CAIN CUVÉE MERLOT BLEND NAPA VALLEY CALIFORNIA	25	120
2010 CAIN CONCEPT CABERNET RED BLEND NAPA VALLEY CALIFORNIA	30	150
2016 TINTO NEGRO MALBEC MENDOZA ARGENTINA	14	65
2016 THE PRISONER RED BLEND NAPA VALLEY CALIFORNIA	20	95
2014 TERMES NUMANTHIA TEMPRANILLO TORO SPAIN	16	75

LIBATIONS

TRENCHTOWN DAQUIRI | 16

PLANTATION PINEAPPLE RUM | DEMERARA | LIME | TIKI BITTERS | PINEAPPLE

RESERVE MARTINI | 14

RESERVE GIN | CARPANO BIANCO | SHAKEN OR STIRRED | GRAPEFRUIT PEEL

LIFE'S A PEACH SANGRIA | 16

JEAN-LUC ROSÉ | GRAND MARNIER RASPBERRY PEACH | GINGER | RASPBERRIES

THAI GIMLET | 14

HENDRICKS GIN | HOUSE KAFFIR CORDIAL | LIME | THAI BASIL

AMAROCILLIN | 16

DEWAR'S | AMARO MONTENEGRO | ANGOSTURA BITTERS | GINGER | LEMON

ONCE UPON A TIME IN MEXICO | 14

DEL MAGUEY CREMA DE MEZCAL | ANCHO REYES VERDE | PASSION FRUIT | LIME

TICKLED PINK | 14

STRAWBERRY INFUSED RESERVE GIN | ST-GERMAIN | YELLOW CHARTREUSE | LEMON

BUMP & RIND | 15

TITO'S | APEROL | WATERMELON | MINT | LEMON | SPARKLING ROSÉ

BLACKBERRY MULE-JITO | 16

FLOR DE CANA | MINT | LIME | BLACKBERRIES | GINGER BEER

OLD FASHIONED | 14

BOURBON OR RYE | DEMERARA | ANGOSTURA BITTERS | ORANGE BITTERS | ORANGE PEEL

COCO LOCO | 14

HERRADURA BLANCO | HOUSE COCONUT CREMA | LIME

BEANTOWN | 16

DEL MAGUEY VIDA MEZCAL | ANTICA FORMULA "COLD BREW" | CAMPARI | APEROL | XOCOLATL BITTERS

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