



DINNER

HORS D'OEUVRES

- SESAME & WHITE BEAN DIP, PIQUILLO PEPPER, CHARRED FLATBREAD 18 V W/O BREAD
BEET & ENDIVE SALAD, FRISEE, APPLE, BAILY HAZEN BLUE CHEESE, WALNUTS 17 VG
BABY GEM LETTUCE SALAD, GREEN GODDESS DRESSING 16 VG
GARLIC PIRI PIRI SHRIMP, BLACK RICE, LEMON, BREAD 22/32 MAIN GF W/O BREAD
VEAL & RICOTTA MEATBALLS, GRILLED FRANCESE BREAD 18
ORA KING SALMON CRUDO, EGG, SHALLOTS, CRÈME FRAICHE, TOAST POINTS 22
TUNA TARTARE, PONZU, SHALLOT, YUZU AIOLI, BLACK RICE CRISPS* 23 GF
CRISPY ARANCINI, BURRATA, TRUFFLE 14 VG
WHIPPED RICOTTA, GRILLED PEACHES, HEIRLOOM TOMATOES, HOT HONEY, BREAD 19 VG
CHICKEN WINGS, SESAME CHILI OR SMOKED TURKISH PEPPER OR HOT SAUCE 18.5 GF
TEMPURA FRIED ARTICHOKEs, CITRUS AIOLI 14 GF VG
FALL-OFF-THE-BONE BABY BACK PORK RIBS 23 GF

MAINS

- MUSSELS FRITES, LEMONGRASS, COCONUT MILK, LINGUICIA SAUSAGE, BREAD 26
BUTTERNUT SQUASH RISOTTO, PARMESAN 32 VG GF/ V OPTION
WILD MUSHROOM SPAETZLE, PARMESAN REGGIANO, FINES HERBS 28 VG
SWORDFISH PUTTANESCA, ARTICHOKEs, CAPERS, OLIVES, TOMATO, POLENTA* 34 GF
GRILLED SALMON, HEIRLOOM TOMATO, RED QUINOA, BLACK RICE RADISH TZATZIKI* 34 GF
ROASTED CHICKEN, LEMON, GARLIC WHIPPED RED POTATOES, BROCCOLI RABE 33 GF
FUSILLI PASTA BOLOGNESE, PECORINO ROMANO 27
DRY AGED BURGER, MALT ONION JAM, VERMONT CHEDDAR, AIOLI* 22 BACON+2
GRILLED BRISKET, SHISHITO PEPPERS, ROMESCO SAUCE, CRISPY POTATOES 29.5 GF
LOCAL PRIME FILET MIGNON, BEARNAISE, ASPARAGUS, PARMESAN TRUFFLE FRITES * 57 GF
BIG SALAD, BABY GEM LETTUCE, CARROTS, RED ONION, TOMATO, CRISPY CHICKPEAS
LENTILS 21 CHICKEN 30 ROAST SALMON* 31 GRILLED SHRIMP 31 SWORDFISH 31 STEAK* 36

SIDES

- WILD MUSHROOMS, POLENTA 12 VG/GF
BEEHIVE FRITES 12 V/GF

**GF = GLUTEN FRIENDLY VG = VEGETARIAN V = VEGAN
CERTAIN DISHES CAN BE PREPARED GF, V & VG**

6% ENTERTAINMENT FEE MAY BE APPLIED TO PURCHASES TO SUPPORT PERFORMANCES

Before placing order, please inform server if a person in your party has a food allergy. † All Menu items may contain or come into contact with WHEAT, EGGS, SHELLFISH, PEANUTS, TREE NUTS, and MILK. *These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. For your convenience, A 22% Service Fee will be added on Checks for Groups of Six or Greater.



COCKTAILS

- QUEEN BEE** SKYY VODKA, ELDERFLOWER, GRAPEFRUIT, SPARKLING WINE 16
LA COSMICA SPICY CHILI-INFUSED TEQUILA, PASSIONFRUIT, ORANGE, AGAVE, LIME 16
BIRDS OF A FEATHER GIN, CREME DE VIOLETTE, LUXARDO MARASCHINO 16
SWEET NUTHIN MEZCAL, APEROL, LEMON, GINGER, AGAVE, ROSEMARY 16
VELVET ELVIS BOURBON, APPLE JACK, COCONUT, LIME 16
TRANSISTOR RITTENHOUSE RYE, GINGER, SAGE, BITTERS, CHERRY, LEMON 16
BBM TEQUILA, BERRY BASIL SYRUP, LIME, ORANGE 16

NON-ALCOHOL COCKTAILS

- OM SPRITZ** BASIL BERRY MIX, LIME, ORANGE MANGO SPRITZ 12
REVIVER CUCUMBER, PEAR, LIME, SODA 12
LEMONCELLO N/A 12

BEER ON TAP

- JACK'S ABBY "EXTRA LAYER"** WINTER FEST LAGER 6%, MA 10
JACK'S ABBY "HOUSE LAGER" 5.2%, MA 9.5
MAINE BEER CO. LUNCH IPA 7% ME 14
HARPOON IPA 5.9%, MA 9
PERONI PREMIUM PILSNER 5.0% ITALY 10
NIGHTSHIFT WHIRLPOOL NEIPA 4.9% MA 9

BEER BOTTLES & CANS

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| ALLAGASH WHITE 5.2% MAINE 10 | FIDDLEHEAD IPA 6.2% VT 10 |
| GUINNESS 4.2% IRELAND 9 | HERO 95 LAGER 4% BOSTON 8 |
| WORMTOWN DON'T WORRY IPA 6.7% 10 | MILLER HIGH LIFE 4.6%, WI 7.5 |
| VICTORY SOUR MONKEY TRIPLE IPA 9.5% PA 12 | DOWNEAST UNFILTERED CIDER 5.1% MA 9 |
| ATHLETIC BREWING, UPSIDE DAWN 0% CT 7 | GUINNESS N/A 0.0% IRELAND 8 |

BUBBLY BY THE GLASS

- DOMAINE CHANDON BRUT ROSE**, CA (SPLIT 187 ML) 21
MOET & CHANDON BRUT IMPERIAL, CHAMPAGNE FR (SPLIT 187ML) 28
DOMAINE CHANDON, BRUT RESERVE, CA (SPLIT 187 ML) 20

WHITE WINE

GLASS / CARAFE

- SAUVIGNON BLANC** GIESEN 2021, MARLBOROUGH, NEW ZEALAND 14.50 / 30
PINOT GRIGIO GAIERHOF 2021, TRENTO, ITALY 14.50 / 30
CHARDONNAY CATACLYSM 2021, COLUMBIA VALLEY, WA 16 / 34
CHABLIS DOMAINE JEAN-MARC BROCARD "ST. CLAIRE" 2022, BURGUNDY 19 / 40

ROSE WINE

GLASS / CARAFE

- NEGROAMARO** TORMARESCA CALAFURIA, PUGLIA, ITALY 16 / 34
GRENAACHE CHATEAU MIRAVAL STUDIO, PROVENCE, FRANCE 15 / 32

RED WINE

GLASS / CARAFE

- NEBBIOLO** PERTINACE 2017, LANGHE, PIEDMONT, ITALY 16 / 34
MALBEC/MERLOT CHATEAU LES HAUTS D'AGLAN 2015, CAHORS, FRANCE 16 / 34
PINOT NOIR VIGNOBLE DAMPT "CHEVALIER D'EON" 2018, BURGUNDY 16 / 34
CABERNET SAUVIGNON JUSTIN, 2021, PASO ROBLES, CA 17 / 38