



Small Plates

Chef's Selection of Local Oysters

\$3.25 each Six for \$18

Vermont Cheddar Pimento Cheese Spread Raw Veggies & Crostini 10

Hummus Plate with Spiced Lamb English Pea Mojo Rojo 14.5 **Vegetarian Hummus** 11.5
Extra Fresh Baked Pita +2 each

Steamed Mussels Gigante Beans, Green Garlic, Oven-Dried Tomatoes, Horseradish Gremolata 15

'Fall-Off-The-Bone' Baby Back Ribs 15.5

Charred Octopus Bacon, Saffron, Romano Beans, Grilled Spring Onions, Black Garlic Aioli 18

Roasted Asparagus Burrata Cheese, Orange, Smoked Almonds, Aillade, Aleppo Pepper 13.5

Buffalo Cauliflower Blue Cheese Yogurt Dipping Sauce 13.5

Crispy Calamari Vegetable Fritto Misto, Green Goddess Dressing 14

Luxe Nachos Black Bean Salsa, Queso Fresco 13 **Add Roasted Pork** +2

House Salad Artichokes, Olives, Mushrooms, Tomato, Pecorino, Balsamic Vinaigrette 11.5

Caesar Salad Gem Lettuce, Six Minute Egg, Radish, Fingerling Potato, Anchovy, Caesar Dressing 13

Confit Chicken Wings Pomegranate Molasses, Sumac, Chili, Crispy Garlic 12

Beef Tartare* Avocado, Shishito Peppers, Crostini 16

Entrees

Maine Diver Scallops Fava Beans, Morel Mushrooms, Fingerling Potatoes, Sesame, Chermoula 29

Fish & Chips Chickpea & Rosemary Tempura, Grilled Romaine, Slaw 23

Moullard Duck Breast* Brussels Sprouts, Pecans, Sherry, Tangerine 28

Slow Roasted Lamb Lasagne San Marzano Tomatoes, Ricotta, Zucchini, Basil 23

Atlantic Halibut Spring Vegetables, Celery & Basil Broth, Mint Pesto 26

Flat Iron Steak* Asparagus, Green Garlic, Strawberries, Seabeans, Urfa Vinaigrette 27

Prime Natural Beef Hamburger* Balsamic Onions, Special Sauce, Frites 17

Add Cheddar, Gorgonzola, Bacon \$.5/ea

Earthy Delight Bowls

Natural Grain & Salad Bowls with your choice of topping

Roast Veggie Falafels 22

Roasted Free Range Chicken 23

Sauteed All Natural Shrimp 24.5

Seared Norwegian Salmon* 24.5

Slow Cooked Mexican Pork Shoulder 23.5

Grilled Skirt Steak* 25.5

Bowl Azteca

Adobo-Spiced Quinoa, Tomatillo Salsa, Corn, Squash, Green Beans, Avocado, Baby Spinach

Natural Bowl

Multigrain Farro Pilaf, Beets, Kale, Radishes, Cara Cara Oranges, Parmesan, Citrus Vinaigrette





Beat Cocktails

Mango Martini Skyy Vodka, Kessar Mango Puree 12

Devil's Garden Amber Rum, Szechuan Peppercorn Infused Vermouth, Lemon, Ginger 13

Port Royal Rye, Pimento Dram, Vya Sweet Vermouth, Amere Nouvelle 14

Something Natural Cilantro, Hanson Cucumber Vodka, Lime 12

American Breed Bourbon, St. Elder Elderflower Liqueur, Apple Cider 13

Grapefruit Julep Mint, Vodka, Pomegranate, Grapefruit 12.5

Blood & Whiskey West Cork Irish Whiskey, Blood Orange & Passion Fruit, Bitters 13

Corazon de Oro Mezcal, Honey, Cherry Heering, Absinthe 13.5

Lion's Roar Tequila Reposado, Benedictine, Orgeat, Angostura Lime 14

Punch Bowls

Cactus Flower Punch

Milagro Tequila, Ginger, Lemon, Agave

For 4 @ \$45 For 6 @ \$65 For 8 @ \$85

Bounty Punch

Clear Creek Apple Brandy, Tea-Infused Vermouth,

Aperol, Sparkling Wine, Citrus

For 4 @ \$45 For 6 @ \$65 For 8 @ \$85

Draft Beer

Harpoon IPA (MA) 6.25

Victory Brewery Golden Monkey 9.5% ABV (PA) 7.25

Brooklyn Sorachi Ace (NY) 6.75

Miller High Life (WI) 4.25

Abita Turbo Dog English Brown Ale (LA) 6.5

Ballast Point Sculpin Grapefruit IPA (CA) 8.25

Canned Beer

Sixpoint Sweet Action Cream Ale (NY) 12oz 6.5

Foolproof The Grotto IPA (RI) 16oz 10.5

Jack's Abby House Lager (MA) 16oz 6.5

Night Shift Brewing Whirlpool APA (MA) 16oz 9.75

Fisherman's Brew Amber Lager (MA) 12oz 6.25

Two Roads No Limits Hefeweizen (CT) 16oz 7.5

Cisco Sankaty Light (MA) 12oz 7

Notch Session Pils (MA) 12oz 6.25

Clown Shoes Clementine White Ale (MA) 12oz 6.75

Harpoon UFO Huckleberry (MA) 16oz 7.25

Bubbly by the 1^{1/2} Glass

DOMAINE CHANDON, BRUT RESERVE, CA
(SPLIT 187 ML) 13

DOMAINE CHANDON ROSE, CA
(SPLIT 187 ML) 13

Bubbly Cocktails

DOMAINE CHANDON BRUT CLASSIC

Kir Royale 13.5
Sathenay Cassis Liqueur

Violet Sky 13.5
Violette Liqueur

