



Small Plates

Chef's Selection of Local Oysters

\$3.25 each Six for \$18

Marinated Olives Orange, Rosemary, Chili Flake 6

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, Sunflower Seeds, 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 Corn 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

Piri Piri Chicken Wings Fresno Chili, Lime, Ginger, Black Olive Yogurt 12

Entrees

Maine Diver Scallops Couscous, La Quercia Prosciutto, English Pea & Apricot Agrodolce 29

Fried Fish Tacos Lime, Avocado, Slaw, Spanish Rice, Black Beans 22

Moullard Duck Breast* Beet Gazpacho, Almonds, Aged Balsamic, Grainy Mustard Yogurt 28

Spring Pasta Carbonara English Peas, Pancetta, Pistachio Mint Pesto 21

Albacore Tuna Fava Bean Mash, Broccolini, Preserved Lemon, Pistachio Pesto, Mint 26

Flat Iron Steak* Asparagus, Green Garlic, Strawberries, 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 Falafel 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

Spring California Punch

Silver Tequila, Barrow's Ginger, Agave,
Fresh Lime & Blood Orange, Hellfire Bitters
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

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

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

Coors Non-Alcoholic (CO) 12oz 4.25

Bantam Wunderkind Cider (MA) 12oz 9.75

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

