



DINNER

STARTERS

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|---|----|---|
| Charred Shishito Peppers | 14 |   |
| Lemon Chili Vinaigrette, Toasted Sesame Seeds | | |
| Tempura Cauliflower | 17 |   |
| House Sweet Chili Glaze, Scallions | | |
| Taleggio Cheese Dip | 17 | |
| Calabrian Chili, Chives, Grilled Pita Chips | | |
| Steamed Mussels | 17 | |
| Cherry Tomatoes, Garlic, Dijon Broth, Grilled Bread | | |
| Crab Cakes | 21 | |
| Bell Peppers, Herbs, Old Bay Aioli | | |

SOUP & SALADS

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|--|----|---|
| New England Clam Chowder | 9 |  |
| Leeks, Potatoes, Bacon, Cream | | |
| Mixed Green Salad | 15 |  |
| Buttermilk Dill Dressing, Cherry Tomatoes, Cucumbers, Pickled Red Onions | | |
| Roasted Beet Salad | 21 |  |
| Greens, Vegan Yogurt, Champagne Vinaigrette | | |
| Caesar Salad | 15 | |
| Baby Red Romaine, Garlic Croutons, Shaved Parmesan | | |

ENTREES

| | | |
|---|----|---|
| Epoch Burger | 19 | |
| Smoked Cheddar, Roasted Garlic Aioli, Lettuce, Tomato | | |
| Fried Chicken Sandwich | 18 | |
| Marinated Chicken Thigh, Smoked Paprika Aioli, Lettuce, Tomato | | |
| Fish & Chips | 25 | |
| Beer Battered Local Haddock, Tartar Sauce, Slaw | | |
| Rigatoni Pasta | 26 | |
| Cherry Tomatoes, Zucchini, Pesto, Shaved Parmesan | | |
| Pan Seared Atlantic Salmon | 32 |   |
| Pineapple Coconut Rice, Baby Bok Choy, Tamari Soy Reduction | | |
| Seafood Stew | 33 |  |
| Local Fish, Shrimp, Mussels, Peppers, Tomato Broth | | |
| Flat Iron Steak | 39 |  |
| Charred Broccolini, Fingerling Potatoes, Local Mushrooms, Herb Butter | | |
| Roasted Half Chicken | 29 |  |
| Carrots, Cauliflower, Kale, Herb Emulsion | | |
| Pan Seared Scallops | 41 | |
| Toasted Farro, Local Mushrooms, Spinach, Tomatoes | | |

*Food disclaimer: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*A .5% fee applies when using a credit card for payment. Cash is accepted without this fee. *

*20% gratuity will be added to all parties of 6 or more