



# DINNER

## STARTERS

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

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