







DINNER

STARTERS

- Charred Shishito Peppers 14  
Lemon Chili Vinaigrette, Toasted Sesame Seeds
- Vegetable Fritto Misto 17  
Tempura Batter, Squash, Cauliflower, Broccoli, Gremolata Sauce
- Epoch Cheese Dip 17
Aji Amarillo, Caramelized Leeks, Chives, Corn Tortilla Chips
- Steamed Mussels 17
Confit Garlic, Roasted Tomatoes, Sherry Cream Sauce, Grilled Bread
- Crab Cakes 21
Bell Peppers, Chives, Remoulade Sauce

SOUP & SALADS

- New England Clam Chowder 9 
Celery, Potatoes, Bacon, Cream
- Roasted Butternut Squash Soup 9 
Aleppo Pepper, Coconut Milk
- Mixed Green Salad 15 
Maple Cranberry Vinaigrette, Pickled Squash, Spiced Pepitas, Feta Cheese
- Winter Kale Salad 21 
Baby Kale, Roasted Squash, Red Beets, Quinoa, Vegan Yogurt Dressing
- Caesar Salad 15
Baby Romaine, Garlic Croutons, Shaved Parmesan

Add-On:

Chicken \$11

Salmon \$16

ENTREES

- Epoch Burger 19
Smoked Cheddar, Roasted Garlic Aioli, Lettuce, Tomato
Add: Bacon | 6
- Fried Chicken Sandwich 18
Marinated Chicken Thigh, Pickled Cabbage, Chipotle Honey Aioli
- Fish & Chips 25
Beer Battered Local Haddock, Tartar Sauce, Slaw
- Bucatini Pasta 26
Local Mushrooms, Broccoli, Roasted Tomatoes, Roasted Garlic Cream Sauce, Parmesan
- Pan Seared Atlantic Salmon 32 
Spiced Carrot Puree, Roasted Cauliflower, Quinoa
- Seafood Stew 33 
Local Fish, Shrimp, Mussels, Peppers, Tomato Broth
- Flat Iron Steak 39 
Fingerling Potatoes, Roasted Brussel Sprouts, Red Wine Jus, Green Peppercorn Butter
- Roasted Half Chicken 29 
Cauliflower, Spinach, Curry Soubise Sauce
- Pan Seared Scallops 42
Barley Risotto, Local Mushrooms, Roasted Tomatoes, Spinach
- Short Rib Gnocchi 38
Braised Short Rib, House made Sweet Potato Gnocchi, Broccoli, Local Mushrooms, Feta

*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. *