



Contemporary New England Cuisine | Inspired by the Seacoast

STARTERS

Crab Cake 19

Delicately seared house-made crab cake served with classic remoulade, fresh microgreens, and paprika oil.

Prince Edward Island Mussels 19

Steamed PEI mussels in a saffron broth with garlic, tomato, shallots, white wine, and butter. Served with crostini.

Baked Brie with Fig 17

Warm baked brie finished with sweet figs and toasted crostini.

New England Clam Chowder 9

A traditional favorite with tender clams, potatoes, and herbs in a rich cream broth.

SALADS

Caesar Salad 15

Crisp romaine hearts, shaved parmesan, house-made croutons, and classic Caesar dressing.

Spring Berry Salad 15

Mixed seasonal greens with strawberries and blueberries, toasted walnuts, goat cheese, and house strawberry vinaigrette.

Add to Any Salad

Grilled Chicken 10 | Shrimp (5) 10 | Salmon 16 | Steak Tips (3) 14

ENTRÉES

Marinated Steak Tips 28 *(gf option available)*

Grilled marinated steak tips served with rice pilaf and grilled asparagus.

Pan-Seared Atlantic Salmon 32

Served with creamy risotto, roasted mushrooms, fennel purée, and herb oil.

Chicken Milanese 21 *(gf option available)*

Golden crispy chicken breast with spring greens, heirloom tomatoes, shaved parmesan, and balsamic reduction.

Braised Short Rib 42 *(gf)*

Slow-braised beef short rib with creamy mashed potatoes, broccolini, and rich demi-glace.

Fish & Chips 28 *(gf option available)*

Beer-battered haddock served with house fries and tartar sauce.

HANDHELDS

Epoch Burger 18

House-ground burger served on a toasted brioche bun with traditional accompaniments.

Crispy Fried Chicken Sandwich 18

Buttermilk fried chicken served on a brioche bun with house toppings.

*Please inform your server of any allergies. 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.*