

snacks

HERB SALTED FRIES sambal aioli, curry mayo 8

CHEESE + CHARCUTERIE selection of cured meats, local cheese, house jam, whole grain mustard, pickled red onion, grilled bread 25

NEW ENGLAND BROWN BREAD honey butter, maldon salt, raisins 7

SCOTCH EGG soft boiled egg, house-made sausage, pickled red onion, herb salad 6

grains + greens

SUMMER CHOPPED local greens, cucumber, cherry tomatoes, corn, sliced avocado, green beans, buttermilk vinaigrette 14

CAESAR baby romaine, herbed croutons, shaved parmesan 13

BURRATA + HEIRLOOM TOMATO toasted focaccia, basil oil, oregano, sea salt, sherry vinegar 14

PESTO warm farro, baby spinach, arugala, cherry tomato, shaved parmesan, pesto vinaigrette 13

add chicken 8, salmon 9 or steak 14

small plates

LAMB MEATBALLS harissa yogurt, mint, cucumber, parsley gremolata 10

CORN CHOWDER apple wood smoked bacon, creme fraiche, thyme 9

BLISTERED SHISHIDO PEPPERS roasted garlic aioli 8

SWEET CORN ARANCINI smoked paprika aioli, scallion, cotija cheese 9

JOHNNY CAKES cornmeal, fennel apple marmalade, local made syrup 7

MUSSELS PEI confit garlic, tomatoes, house sausage, white wine reduction 14

handhelds

ANGUS BEEF BURGER roasted garlic aioli, lettuce, tomato, vermont cheddar, bacon, brioche, fries 18

FRIED CHICKEN gojuchang buffalo sauce, napa cabbage slaw 16

CRAB CAKE brioche, saved boston bibb lettuce, old bay aioli, lemon 18

GRILLED CHEESE challah bread, roasted garlic aioli, eggplant, tomato, cheddar 16



large plates

CHICKEN UNDER A BRICK fingerling potatoes, eggplant, shishido peppers, thyme jus 23

FRESH PAPPARDELLE sweet corn, cherry tomatoes, green beans, charred spring onions 18

GRILLED SALMON sweet corn puree, summer succotash, basil oil 27

STEAK FRITES flat iron, herbed butter, blistered asparagus 34

MUSHROOM RAGOUT + POLENTA mushrooms, tomatoes, asparagus, goat cheese 18

FISH + CHIPS beer-battered haddock, malt vinegar, aioli, fries 19

sides

HERBED ROASTED POTATOES rosemary, thyme, parmesan 6

SUMMER SUCCOTASH native corn, yellow eyed beans, zucchini, peppers 8

POLENTA local goat cheese, basil oil 7

BLISTERED ASPARAGUS 7

sweets

PEACH COBLER memories ice cream, butterscotch caramel, oatmeal crumble 8

STICKY TOFFEE PUDDING medjool date puree, candied nuts, memories ice cream 9

MARBLED CHEESECAKE graham cracker crust 7

executive chef tyler brooks

