

# epoch

GASTROPUB

## 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

HARVEST SALAD local greens, roasted squash, apples, toasted pepitas, sweet pepper vinaigrette 14

CAESAR baby romaine, herbed croutons, shaved parmesan 13

BEETS + BURRATA yellow and red beets, kale candied walnuts, wildflower honey vinaigrette 14

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

*add chicken 8, salmon 9 or steak 14*

## small plates

LAMB MEATBALLS spiced yogurt, pickled vegetables, mint gremolata, aleppo oil 10

SPICED BUTTERNUT SQUASH SOUP coconut milk, crispy lentil salad 9

BLISTERED SHISHITO PEPPERS roasted garlic aioli 8

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

SHROOMS + BELLY braised pork belly, local mushrooms, pickled turnips 15

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

## handhelds

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

FRIED CHICKEN gochujang buffalo sauce, grilled tomato, cabbage slaw 16

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

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

executive chef tyler brooks  
sous chef megan mccartney



## large plates

CHICKEN UNDER A BRICK fingerling potatoes, kale, roasted squash, brandy jus 23

SEAFOOD STEW local white fish, mussels, chopped clams, bacon, red potatoes, cream 25

GRILLED SALMON barley risotto, roasted brussels sprouts, fig vincotto 27

STEAK FRITES flat iron, herbed butter, charred broccolini 34

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

FISH + CHIPS beer-battered haddock, house tarter sauce, lemon, fries 19

## sides

HERBED ROASTED POTATOES rosemary, thyme, parmesan 6

ROASTED BRUSSELS SPROUTS 7

POLENTA local goat cheese 8

CHARRED BROCCOLINI lemon zest, herb oil 7

## sweets

DOUBLE CHOCOLATE layered brownie and chocolate mouse, vanilla cream 8

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

PUMPKIN CHEESECAKE graham cracker crust, butterscotch caramel 7

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