

# epoch

## STARTERS & SHARED PLATES

- Mussels** *gf* 15  
Yellow Coconut Curry | Lemongrass | Lime
- Epoch Flatbread** *v* 14  
Za'atar Grilled Flatbread | Broccoli Rabe  
Roasted Tomatoes | Smoked Local Cheddar
- Chicken Wings** 12  
Ras el Hanout Glaze
- Fish Tacos** *gf* 16  
Haddock | Slaw | Remoulade | Fried Tortillas

## SOUPS & SALADS

- Colcannon Soup** Cup 6 Bowl 10  
Cabbage | Kale | Potato
- Corn Chowder** *v, gf* Cup 7 Bowl 11  
Native Corn | Bacon  
Smoked Cheddar Croutons
- Green Salad** *vg, gf* 9  
Farm Greens | Micro Chervil | Basil  
Shaved Fennel | Champagne Vinaigrette
- Caesar Salad** 9  
Romaine | Focaccia Croutons  
Pecorino Romano  
House-made Caesar Dressing
- Fattoush** *gf, vg* 13  
Pita | Squash  
Pomegranate & Sumac Vinaigrette
- Cup of Soup & Half Salad** 15  
Add to any salad:  
Grilled Flat Iron Steak 9 | Grilled Chicken Thigh 5  
Pan Roasted Salmon 10 | Sautéed Shrimp 10

## SANDWICHES

*Served with choice of house salad or herb salted fries*

- Epoch Burger** 17  
Grass Fed Beef | Vermont Cheddar  
Applewood Smoked Bacon | Tomato  
Roasted Garlic Aioli | Butter Lettuce  
Brioche
- Fried Chicken Sandwich** 13  
Cajun Dusted All-Natural Chicken Thigh  
Vermont Cheddar | Butter Lettuce | Tomato  
Pickled Red Onion | Buttermilk Dill Dressing  
Ciabatta
- Blackened Haddock Sandwich** 14  
Tartar | Bibb Lettuce | Tomato | Brioche
- Grilled Cheese** *v* 13  
Brookford Farm Brie | Smoked Fontina  
Grilled Tomato | Roasted Garlic Aioli | Challah
- BBQ Pork Sandwich** 26  
Pulled Pork | Slaw | Brioche

*Gluten Free Bread/Bun Available*

## ENTREES

- Braised Lamb** Half 17 Full 25  
Gnocchi | Raddichio  
Charred Leeks | Pecorino
- Mushroom Fettucine** *v* Half 14 Full 19  
Fettucine Pasta | Roasted Mushrooms  
Soffritto | Ricotta
- Fish & Chips** Half 16 Full 22  
Local White Fish | Beer Batter  
House Cut Fries | Tartar
- Cornmeal Crusted Hake** *gf* 28  
Thyme Roasted Farm Carrots  
Parsnips | Creole Remoulade
- Steak Frites** *gf* 29  
Grilled Prime Flat Iron  
Herbed Horseradish Butter  
House Cut Fries | Baby Kale Demi Salad

### A LA CARTE 6

- Sweet Potato Hash *v*  
Thyme Roasted Carrots & Parsnips *v*  
Aleppo Celery Root *v*  
Fingerling & Blistered Chard  
Brussel Sprouts *v*  
Herb Salted Fries *vg, gf*

Executive Chef ~ Tyler Brooks  
Sous Chef ~ Megan McCartney

*V - Vegetarian VG - Vegan GF - Gluten Free GFB - Gluten Free Bun Available*

*Before placing your order, please inform your server if a person in your party has a food allergy.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*