

HORS D'OEUVRES

- SESAME & WHITE BEAN DIP, PIQUILLO PEPPER, CHARRED FLATBREAD 18 V W/O BREAD
- CRISPY ARANCINI, BURRATA, TRUFFLE 14 VG
- VEAL & RICOTTA MEATBALLS, MARINARA, PERCORINO ROMANO, GRILLED BREAD 20
- CHARRED OCTOPUS, CHORIZO IBERICO, FINGERLING POTATOES, FRISEE, SALSA VERDE 20
- GRILLED GARLIC SHRIMP, SALSA VERDE, BLACK RICE, BREAD 22 GF W/O BREAD
- TUNA TARTARE, PONZU, CUCUMBER, YUZU AIOLI, BLACK RICE CRISPS* 23 GF
- WHIPPED RICOTTA, ROASTED PEPPERS, BLISTERED TOMATOES, BREAD 19 VG
- CHICKEN WINGS, SESAME CHILI OR SMOKED TURKISH PEPPER OR HOT SAUCE 18.5 GF
- TRUFFLED FRIED CAULIFLOWER, PARMESAN, PARSLEY 18.5 VG
- FALL-OFF-THE-BONE BABY BACK PORK RIBS 22 GF
- BABY GEM LETTUCE SALAD, GREEN GODDESS DRESSING 16 VG
- ADD TO SALAD: ROAST CHICKEN +14 ROAST SALMON* +15 GRILLED SHRIMP +15 STRIP STEAK* +22

MAINS

- ROASTED BUTTERNUT SQUASH RISOTTO, CRISPY MAITAKES, PARMESAN, CALABRIAN CHILI 26 VG GF
- FUSILLI PASTA, BOLOGNESE SAUCE, PECORINO ROMANO 27
- STEAMED MUSSELS, FRITES, PISTOU, HERBS, PECORINO, WHITE WINE, GRILLED BREAD 26
- LOBSTER & RICOTTA GNOCCHI, AJI AMARILLO BEURRE BLANC, BASIL, PAPRIKA 32
- GRILLED SWORDFISH, SWEET CORN SUCCOTASH, PIQUILLO PEPPER 34 GF
- GRILLED SALMON, HEIRLOOM TOMATO, RED QUINOA, BLACK RICE RADISH TZATZIKI* 34
- ROASTED CHICKEN, LEMON, GARLIC WHIPPED RED POTATOES, BROCCOLI RABE 33 G
- DRY AGED BURGER, MALT ONION JAM, VERMONT CHEDDAR, AIB3OLI* 20 BACON+2
- GRILLED BRISKET, SHISHITO PEPPERS, ROMESCO SAUCE, CRISPY POTATOES 29.5 GF
- BEEF SHORT RIB, SWEET POTATO, TRUMPET MUSHROOMS, ONIONS, BACON LARDONS 40 GF
- LOCAL FARM RAISED NY STRIP, SALSA VERDE, GARLIC WHIPPED POTATOES, ASPARAGUS* 42 GF

SIDES

- WILD MUSHROOMS, POLENTA 12 VG/GF
- BEEHIVE FRITES 12 V/GF

GF = GLUTEN FRIENDLY VG = VEGETARIAN V = VEGAN
CERTAIN DISHES CAN BE PREPARED GF, V & VG

5%

ENTERTAINMENT FEE
WILL BE ADDED
TO PURCHASES DURING
PERFORMANCES



Before placing order, please inform server if a person in your party has a food allergy. † All Menu items may contain or come into contact with WHEAT, EGGS, SHELLFISH, PEANUTS, TREE NUTS, and MILK. *These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. For your convenience, A 22% Service Fee will be added on Checks for Groups of Six or Greater.



COCKTAILS

- QUEEN BEE** SKYY VODKA, ELDERFLOWER, GRAPEFRUIT, SPARKLING WINE 16
LA COSMICA SPICY CHILI-INFUSED TEQUILA, PASSIONFRUIT, ORANGE, AGAVE, LIME 16
DISCO CLONE GREYLOCK GIN, CREME DE VIOLETTE, MEYER LEMON, FEE FOAM 16
SWEET NUTHIN MEZCAL, APEROL, LEMON, GINGER, AGAVE, ROSEMARY 16
LATEST FASHION BOURBON, ORANGE MARMALADE, MARASCHINO LIQUEUR, BITTERS 16
GRAND PRIX GREYLOCK GIN, COCCHI AMERICANO, DOLIN BLANC, ORANGE APEROL 16
TRANSISTOR RITTENHOUSE RYE, GINGER, SAGE, BITTERS, CHERRY, LEMON 16
FINAL WARNING RITTENHOUSE RYE, CYNAR, CHERRY HEERING 16

BEER ON TAP

- JACK'S ABBY "HOUSE LAGER" 5.2%, MA 9.5
HARPOON IPA 5.9%, MA 9
ALLAGASH WHITE 5.2%, ME 10
+PERONI PREMIUM PILSNER 5.0% ITALY 10
+MAINE BEER CO. LUNCH IPA 7% ME 14
+CLOWN SHOES 'RAINBOWS ARE REAL' HAZY IPA 6.9% MA 10
+NOT AVAILABLE ON PATIO

BEER BOTTLES & CANS

- TOPPLING GOLIATH "PSEUDO SUE" 6.8% IA 10
GUINNESS 4.2% IRELAND 9
HEINEKEN LIGHT 3.3% HOLLAND 8
LAWSON'S FINEST LIQUIDS SIP OF SUNSHINE IPA 8% 16OZ 12
ZERO GRAVITY LITTLE WOLF 4.7% VT 10
BELL'S "TWO HEARTED ALE" 7% MI 11
MILLER HIGH LIFE 4.6%, WI 7.5
STOWE CIDER, TIPS UP 6.5% VT 10

BUBBLY BY THE GLASS

- DOMAINE CHANDON BRUT ROSE, CA (SPLIT 187 ML) 21
MOET & CHANDON BRUT IMPERIAL, CHAMPAGNE FR (SPLIT 187ML) 28
DOMAINE CHANDON, BRUT RESERVE, CA (SPLIT 187 ML) 20

WHITE WINE

GLASS / CARAFE

- SAUVIGNON BLANC** GIESEN 2021, MARLBOROUGH, NEW ZEALAND 14.50 / 30
PINOT GRIGIO GAIERHOF 2021, TRENTO, ITALY 14.50 / 30
CHARDONNAY KUNDE FAMILY WINERY 2021, SONOMA VALLEY 16 / 34
CHABLIS DOMAINE JEAN-MARC BROCARD "ST. CLAIRE" 2022, BURGUNDY 19 / 40

ROSE WINE

GLASS / CARAFE

- CABERNET FRANC/MERLOT/CAB. SAUV.** BEDELL CELLARS, NORTH FORK L.I. 16 / 34

RED WINE

GLASS / CARAFE

- NEBBIOLO** PERTINACE 2017, LANGHE, PIEDMONT, ITALY 16 / 34
MALBEC/MERLOT CHATEAU LES HAUTS D'AGLAN 2015, CAHORS, FRANCE 16 / 34
PINOT NOIR VIGNOBLE DAMPT "CHEVALIER D'EON" 2018, BURGUNDY 16 / 34
CABERNET SAUVIGNON ROUTESTOCK, "ROUTE 29" 2017, NAPA VALLEY, CA 17 / 38