



**DINNER**

## HORS D'OEUVRES

SESAME & WHITE BEAN DIP, PIQUILLO PEPPER, CHARRED FLATBREAD 18 V W/O BREAD  
FOPPEMAS FARMS MELON, PROSCIUTTO DI PARMA, CALABRIAN CHILI, SHISO 17 GF  
SWEET PEA & MOZZARELLA ARANCINI, SMOKED PAPRIKA AIOLI 14 VG  
TUNA TARTARE, PONZU, SHALLOT, YUZU AIOLI, BLACK RICE CRISPS\* 23 GF  
GARLIC PIRI PIRI SHRIMP, BLACK RICE, LEMON, BREAD 22/32 GF W/O BREAD  
MARYLAND CRAB CROQUETTES, REMOULADE 18  
WHIPPED RICOTTA, GRILLED PEACHES, HEIRLOOM TOMATOES, HOT HONEY, 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  
CHICKEN SALPICAO LETTUCE WRAPS, DIJON AIOLI 16 GF  
BABY GEM LETTUCE SALAD, GREEN GODDESS DRESSING 16 VG

## MAINS

SWEET CORN RISOTTO, CHANTERELLES, TARRAGON, PARMESAN REGGIANO 32 VG GF/ V OPTION  
ADD BLACK TRUFFLES +15  
FUSILLI PASTA, BROCCOLI RABE, SPICY ITALIAN SAUSAGE, LEMON, PECORINO ROMANO 27  
RICOTTA GNOCCHI, BROWN BUTTER, SHITAKES, PESTO, PECORINO ROMANO 28 VG  
MUSSELS FRITES, LEMONGRASS, COCONUT MILK, LINGUICIA SAUSAGE, BREAD 26 GF W/O BREAD  
SEARED SWORDFISH, GRILLED CORN, SAFFRON RICE, AJI AMARILLO AVOCADO SAUCE\* 34  
GRILLED SALMON, HEIRLOOM TOMATO, RED QUINOA, BLACK RICE RADISH TZATZIKI\* 34  
ROASTED CHICKEN, LEMON, GARLIC WHIPPED RED POTATOES, BROCCOLI RABE 33 GF  
DRY AGED BURGER, MALT ONION JAM, VERMONT CHEDDAR, AIOLI\* 20 BACON+2  
GRILLED BRISKET, SHISHITO PEPPERS, ROMESCO SAUCE, CRISPY POTATOES 29.5 GF  
LOCAL PRIME FILET MIGNON, BEARNAISE, ASPARAGUS, PARMESAN TRUFFLE FRITES \* 57 GF

## DINNER SALADS

LENTIL NICOISE SALAD, OLIVES, HEIRLOOM POTATOES, LETTUCE HEARTS, HB EGG 24 GF VG  
ROAST CHICKEN 30 ROAST SALMON\* 31 GRILLED SHRIMP 31 SWORDFISH 31 STEAK\* 32  
BIG SALAD, BABY GEM LETTUCE, CARROTS, RED ONION, TOMATO, CRISPY CHICKPEAS  
LENTILS 21 CHICKEN 30 ROAST SALMON\* 31 GRILLED SHRIMP 31 SWORDFISH 31 STEAK\* 32

## SIDES

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

**5%**  
ENTERTAINMENT FEE  
MAY BE ADDED  
TO PURCHASES DURING  
PERFORMANCES

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

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  
**BIRDS OF A FEATHER** GREYLOCK GIN, CREME DE VIOLETTE, LUXARDO MARASCHINO 16  
**SWEET NUTHIN** MEZCAL, APEROL, LEMON, GINGER, AGAVE, ROSEMARY 16  
**VELVET ELVIS** BOURBON, APPLE JACK, COCONUT, LIME 16  
**TRANSISTOR** RITTENHOUSE RYE, GINGER, SAGE, BITTERS, CHERRY, LEMON 16  
**PINK NEGRONI** STRAWBERRY INFUSED GIN, CAMPARI, COCCHI AMERICANO, LEMON 16

## BEER ON TAP

- JACK'S ABBY "HOUSE LAGER" 5.2%, MA 9.5  
MAINE BEER CO. LUNCH IPA 7% ME 14  
KRONENBOURG 1664 BLANC 4.5%, FR 10  
>PERONI PREMIUM PILSNER 5.0% ITALY 10  
>FIDDLEHEAD IPA 6.2% VT 10  
>HARPOON IPA 5.9%, MA 9  
>NOT AVAILABLE ON PATIO

## BEER BOTTLES & CANS

- ALLAGASH WHITE 5.2% MAINE 10  
GUINNESS 4.2% IRELAND 9  
SAM ADAMS SUMMER ALE 5.3% 10  
CLOWN SHOES, RAINBOWS ARE REAL NEIPA 6.75% BOSTON 11  
ATHLETIC BREWING, UPSIDE DAWN 0% CT 7  
NIGHTSHIFT SANTILLI APA 6% BOSTON 11  
HERO 95 LAGER 4% BOSTON 8  
MILLER HIGH LIFE 4.6%, WI 7.5  
DOWNEAST UNFILTERED CIDER 5.1% MA 9

## 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, TRENINO, 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

- NEGROAMARO** TORMARESCA CALAFURIA, PUGLIA, ITALY 16 / 34  
**GRENACHE** CHATEAU MIRAVAL STUDIO, PROVENCE, FRANCE 15 / 32

## 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** JUSTIN, 2021, PASO ROBLES, CA 17 / 38