



DINNER

HORS D'OEUVRES

- SESAME & WHITE BEAN DIP, PIQUILLO PEPPER, CHARRED FLATBREAD 18 V W/O BREAD
- BABY GEM LETTUCE SALAD, GREEN GODDESS DRESSING 16 VG
- BEET & ENDIVE SALAD, FRISEE, APPLE, BAILY HAZEN BLUE CHEESE, WALNUTS 17 VG
- VEAL & RICOTTA MEATBALLS, GRILLED FRANCESE BREAD 18
- CRISPY ARANCINI, BURRATA, TRUFFLE 14 VG
- OR KING SALMON CRUDO, EGG, SHALLOTS, CRÈME FRAICHE, TOAST POINTS 22
- 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
- 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
- TEMPURA FRIED ARTICHOKEs, CITRUS AIOLI 14 GF VG
- FALL-OFF-THE-BONE BABY BACK PORK RIBS 23 GF

MAINS

- BUTTERNUT SQUASH RISOTTO, MAITAKE MUSHROOMS, PARMESAN 32 VG GF/ V OPTION
- FUSILLI PASTA BOLOGNESE, 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, BELUGA LENTILS, ARTICHOKE HEARTS, BABY CAULIFLOWER* 36 GF
- GRILLED SALMON, HEIRLOOM TOMATO, RED QUINOA, BLACK RICE RADISH TZATZIKI* 34 GF
- 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
- GLAZED PORK SHANK, BRAISED RED CABBAGE, WHIPPED POTATOES 34 GF
- LOCAL PRIME FILET MIGNON, BEARNAISE, ASPARAGUS, PARMESAN TRUFFLE FRITES * 57 GF
- BIG SALAD, BABY GEM LETTUCE, CARROTS, RED ONION, TOMATO, CRISPY CHICKPEAS
LENTILS 21 CHICKEN 30 ROAST SALMON* 31 GRILLED SHRIMP 31 SWORDFISH 31 STEAK* 36

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**

6% ENTERTAINMENT FEE MAY BE APPLIED TO PURCHASES TO SUPPORT 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
- 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** WILD TURKEY RYE, GINGER, SAGE, BITTERS, CHERRY, LEMON 16
- BBM** TEQUILA, BERRY BASIL SYRUP, LIME, ORANGE 16

BEER ON TAP

- JACK'S ABBY "EXTRA LAYER" WINTER FEST LAGER 6%, MA 10
- JACK'S ABBY "HOUSE LAGER" 5.2%, MA 9.5
- MAINE BEER CO. LUNCH IPA 7% ME 14
- HARPOON IPA 5.9%, MA 9
- PERONI PREMIUM PILSNER 5.0% ITALY 10
- NIGHTSHIFT WHIRLPOOL NEIPA 4.9% MA 9

BEER BOTTLES & CANS

- ALLAGASH WHITE 5.2% MAINE 10
- GUINNESS 4.2% IRELAND 9
- WORMTOWN DON'T WORRY IPA 6.7% 10
- VICTORY SOUR MONKEY TRIPLE IPA 9.5% PA 12
- ATHLETIC BREWING, UPSIDE DAWN 0% CT 7
- FIDDLEHEAD IPA 6.2% VT 10
- 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, 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

- 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