

HORS D'OEUVRES

- SESAME & WHITE BEAN DIP, PIQUILLO PEPPER, CHARRED FLATBREAD 18 V W/O BREAD
- GREEK HEIRLOOM TOMATO SALAD, ONION, FETA, KALAMATA OLIVE, SHERRY VING 16 GF
- CRISPY ARANCINI, BURRATA, TRUFFLE 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 22
- 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
- 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

6%
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
GRENADE 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