

# DINNER MENU

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## starters

**LOBSTER TOSTADA\*** 22  
cabbage, avocado mousse, aioli\*, brown butter

**GRILLED OCTOPUS** 21  
chickpeas, red peppers, chimichurri

**LOCAL CHICKEN TINGA FLAUTAS** 16  
Sumner Valley Farm chicken, salsa verde, crema

**HOUSEMADE CHORIZO** 16  
chickpea puree, avocado, tortilla chips

**SALT COD FRITTERS** 12  
gf beer, potato, dill pickle tartar sauce

## salads

**CITRUS & BURRATA^** 18  
orange supremes, arugula, pistachios

**BEET & AVOCADO SALAD** 16  
aleppo goat cheese, spiced pepitas, balsamic

**CLASSIC CAESAR** 15  
white anchovies, spicy croutons, pecorino  
add extra anchovies +2

**SHAVED FENNEL** 15  
grapefruit, pecorino, mint, apple cider

**MIXED GREENS** 14  
cranberries, blue cheese^, onion vinaigrette

## mains

**SEARED HALIBUT\*** 46  
asparagus, local mushrooms, rhubarb mostarda

**BISTRO STEAK\*** 45  
house fries, greens, peppercorn sauce, garlic oil

**BRAISED PORK OSSO BUCO** 36  
creamy polenta, broccolini, white wine pork jus

**SEARED GULF OF MAINE SOLE\*** 32  
roasted vegetables, lemon caper butter

**TAGLIATELLE BOLOGNESE** 30  
house pasta, stout, fennel, pecorino

**SPRING GNOCCHI** 28  
peas, asparagus, basil pesto, burrata^

**EGGPLANT LASAGNA** 25  
house pasta, marinara, tarragon, ricotta

## sides

**HOUSE FOCACCIA** 8  
four slices, oregano, roasted garlic tomato butter  
(one slice available +2)

**WARM MARINATED OLIVES** 7  
rosemary, orange, garlic, chile flakes

**HOUSE CUT FRIES** 7  
guajillo aioli\*

3/26/2026

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

^Raw milk cheese may increase your risk of illness.