

DINNER MENU

starters

- LOBSTER TOSTADA*** 22
cabbage, avocado mousse, aioli*, brown butter
- GRILLED OCTOPUS** 21
chickpeas, red peppers, chimichurri
- MEATBALLS & MARINARA** 17
beef & pork, breadcrumbs, pecorino, focaccia
- LOCAL CHICKEN TINGA FLAUTAS** 16
Sumner Valley Farm chicken, salsa verde, crema
- SALT COD FRITTERS** 12
gf beer, potato, dill pickle tartar sauce

salads

- STRAWBERRIES & BURRATA^** 18
basil oil, balsamic vinaigrette, aleppo, honey
- 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
- GRILLED 8OZ STEAK*** 46
house fries, greens, peppercorn sauce, garlic oil
- BRAISED PORK OSSO BUCO** 36
creamy polenta, broccolini, white wine pork jus
- SEARED GULF OF MAINE SOLE*** 33
roasted vegetables, lemon caper butter
- TAGLIATELLE BOLOGNESE** 30
house pasta, stout, fennel, pecorino
- RAMP PESTO GNOCCHI** 28
burrata^, peas, asparagus, breadcrumbs
- EGGPLANT LASAGNA** 25
house pasta, marinara, tarragon, ricotta

sides

- ESQUITES** 10
corn off the cob, aioli*, pecorino, paprika
- 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*

5/20/2026

*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.