

HANDHELDS

SERVED WITH YOUR CHOICE OF SWEET POTATO FRIES, CLASSIC FRENCH FRIES OR HOUSE CHIPS

*MUSHROOM+GORGONZOLA BURGER 16
brioche, wild mushrooms,
gorgonzola, arugula

*THE BURGER 8OZ 13
brioche, lettuce, tomato, pickle

^{VT} IMPOSSIBLE VEG BURGER 16
roasted red pepper, chipotle mayo,
avocado, green leaf lettuce

GRILLED SHRIMP CLUB 15
grilled shrimp, thick cut bacon,
chipotle mayo, lettuce, tomato,
avocado, texas toast

HOT+SWEET CHICKEN 14
crispy chicken, sweet chili sauce,
thick bacon, lettuce, tomato,
buttered brioche, pickle

GREENS

^{GF VT} CHOPPED HOUSE GREENS 14
grape tomato, cucumber, red onion,
bell pepper, house italian dressing
(greek style-feta, olives, pepperoncini \$3)

CAESAR 15
chopped romaine hearts, garlic croutons,
shaved parmesan, tableside caesar dressing

BEET + BURRATA 17
roasted beets, creamy burrata, oranges,
arugula, pine nuts, mixed greens,
orange champagne vinaigrette

THE WEDGE 17
iceberg wedge, crumbled gorgonzola,
tomatoes, avocado, hard boiled egg,
baby spinach, louie sauce, blue cheese dress

ACCENT YOUR SALAD
chicken 6 • steak 7 • salmon 9
• seared tuna 8 • shrimp 8

FLATBREADS

"Gluten free cauliflower crust available"

VOODOO CHICKEN 18
grilled bbq chicken, pineapple,
pickled red onion, cheese blend

PEPPERED PIG 19
prosciutto, roasted tomato, balsamic glaze,
arugula, black pepper, cheese blend

^{VT} THE CLASSIC 17
roasted tomato, fresh basil, fresh mozzarella,
evoo, cheese blend

CHICAGO SAUSAGE 18
italian sausage, white onions, bell peppers, cheese
blend, tomato sauce, parmesan

^{VT} TRUFFLED WILD MUSHROOM 19
ricotta, fresh mozzarella, truffled wild mushrooms,
garlic, oregano, cheese blend

SMALL PLATES

^{VT} TRUFFLE FRIES 9
parmesan, parsley

^{GF} WINGS(6) 11
alabama white sauce,
toasted sesame, scallions, carrot
(buffalo, bbq, or sweet red chili available)

FRIED CALAMARI 15
cherry tomato, banana peppers

SWEET RED CHILI MEATBALLS 11
toasted sesame, scallions

**POKE TUNA CEVICHE 17
avocado, pickled red onion, iceberg lettuce,
cilantro, cucumber, radish, citrus ponzu sauce

BEEF BARBACOA TACOS(4) 14
cilantro, avocado, queso fresco

AVOCADO HUMMUS 9
cilantro, jalapeno, lime, corn tortilla

CHICKEN OR STEAK QUESADILLA 14
cheddar cheese, spice mix,
greek yogurt, pico, lettuce, cilantro

BIGGER PLATES

FISH TACOS(3) 13
crispy haddock, pickled onion, cilantro

* 8oz NY STRIP + SHRIMP 34
roasted corn, asparagus, garlic butter

*LAMB LOLLIPOPS (5) 30
greek yogurt tzatziki, warm pita

GRILLED HONEY GARLIC SALMON 23
whole grain couscous, quinoa,
soy carrots + bean sprouts, sesame seeds,
spicy honey garlic glaze

PASTA

CREAMY CHICKEN GNOCCHI 19
mushrooms, baby spinach, parmesan cream sauce

CHICKEN + BROCCOLI ALFREDO PENNE 18
marinated grilled chicken, broccoli, alfredo sauce
substitute shrimp \$5

^{VT} TUSCAN MAC+CHEESE FUSILLI 17
roasted red peppers, roasted tomatoes,
baby spinach, cheese blend

^{VT} PESTO PENNE 17
pesto, roasted tomatoes, pine nuts

CHICKEN or EGGPLANT PARM SPAGHETTI 18
marinara, fresh mozzarella, basil, cheese blend

BEEF SHORT RIB RAVIOLI 18
mushrooms, truffle butter, parmesan

*In compliance with the Department of Public Health, we advise that eating raw or undercooked meat, poultry or seafood poses a risk to your health

*Before placing your order, please inform your server if anyone in your party has a food allergy

GF-GLUTEN FREE VT-VEGETARIAN

20% Gratuity will be added to parties of 8 or more

COCKTAILS 13

MANGO HABANERO MARGARITA

tequila, lime, short path mango habanero vodka

MAZI MAI TAI

dark/light rum, orgeat, tropical juice

POMEGRANATE MOJITO

white rum, pomegranate, blueberry, mint, lime, agave

LEMON POUNDCAKE MARTINI

lemon vodka, pineapple gum syrup, fresh squeezed lemon, hint of cherry orange cream bitters

SPRING IN MANHATTAN

bourbon, dark cherry vodka, sweet vermouth, orange bitters

HUCKLEBERRY SORBET

huckleberry cream vodka, vanilla, assorted berry puree

GIN VARIANT

gin lane, elderflower, chartreuse, lime juice, orange & rosemary

SANGRIA

seasonal red/white

DRAFT BEER

DOWNEAST CIDER 8

SAM ADAMS 26.2 7

MAINE LUNCH 9.5

WORMTOWN BE HOPPY 8

OPA AMBER ALE 8

JACK'S ABBY POST SHIFT PILSNER 8

START LINE HOPLOAD HAZY IPA 8

EXHIBIT "A" BRIEFCASE PORTER 9

GUINNESS 7

JACK'S ABBY BLOOD ORANGE 8

ALLAGASH WHITE 8

SAM ADAMS SEASONAL 7

ZERO GRAVITY GREEN STATE LAGER 8

CLOUD CANDY JUICY IPA 9

FIDDLEHEAD IPA 8

COORS LIGHT 5

BOTTLED

CORONA 6

COORS LIGHT 5

MYTHOS 5

AMSTEL LIGHT 5

HEINEKEN 6

WHITECLAW 5

MILLER LITE 5

ATHLETIC BREWING RUN WILD N/A 6

COORS EDGE N/A 5

WHITE

PINOT GRIGIO, ZENATO 8/28
ITALY

PINOT GRIGIO, OKO 9/32
ITALY

ASSYRTIKO, TSELEPOS SANTORINI 68
GREECE

MALAGOUSIA HATZIMICHALIS 12/40
GREECE

CHARDONNAY, LA CREMA 12/44
MONTEREY

CHARDONNAY, NOBLE VINES 10/36
MONTEREY

SAUVIGNON BLANC, OVERSTONE 9/32
NEW ZEALAND

SAUVIGNON BLANC, KENDALL JACKSON 10/36
SANTA ROSA

ROSE, DRIOPI 10/36
ITALY

CHAMPAGNE FEUILLATTE 375ml 31
FRANCE

PROSECCO, AMORE DI AMANTI 10
ITALY

RED

PINOT NOIR, BRANDBORG 12/44
OREGON

PINOT NOIR, LES DEUX COTES 9/32
GREECE

PINOT NOIR, GNARLY HEAD 10/36
LODI, CALIFORNIA

AGIORGITIKO, NEMEA 10/36
GREECE

MERLOT, BROADSIDE 9/32
PASO ROBLES

MALBEC, D.V. CATENA 9/32
ARGENTINA

TEMPRANILLO, AZUL Y GARANZA 11/40
SPAIN

CABERNET, OKO 9/32
ITALY

CABERNET, JUSTIN
16/60
PASO ROBLES

CABERNET, 1924
BOURBON BARREL AGED 10/36
LODI, CALIFORNIA

OLD VINE ZINFANDEL, GNARLY HEAD 10/36
LODI, CALIFORNIA





Family Style Take Home (Serves 4)

Nashville Hot Chicken \$53

crispy chicken, nashville hot sauce, butter biscuit
choose a side: rice, cauliflower mash, fries
comes w/mixed green salad: Greek or Caesar +\$3

Chicken or Eggplant Parm \$44

marinara, fresh mozzarella, cheese blend, spaghetti
comes w/mixed green salad: Greek or Caesar \$3
wine: (crianza, bordon \$25)

Chicken Broccoli Alfredo \$48

substitutue shrimp +\$10
alfredo, chicken, broccoli, fettucine
comes W/mixed green: Greek or Caesar \$3
wine: (chardonnay, la crema \$26)

Please call ahead to have your
order ready
508-881-3808

In compliance with the department of public health we advise that eating raw or under cooked meat, poultry or seafood poses a risk to your health

Before placing your order, please inform your server if anyone in your party has a food allergy

