



Dinner Specials

East Coast Oysters

sweet red gem (pei, canada) 21 / 40 (gf)

New England Clam Chowder 13

House Smoked Pulled Pork

cornbread, pickled red onion 16

House Smoked Bacon "BLT"

pepper ranch, lettuce, tomato, breadcrumb 14

Braised Lamb

orzo salad, pepper, cucumber, tzatziki, olive 42

Pan Seared Striped Bass

pepper veloute, fried potato, haircots 35 (gf)

Rotating Craft Pints

Sierra Hazy Little Thing (draft) 6.7% 8.5

Thin Man Pills Mafia Pilsner (can) 4.9% 8

Mighty Squirrel Winter Ale (can) 8.5% 9

Three 3's Reality Shift WCIPA (can) 6.9 8

Three 3's Escape Reality DIPA (can) 8% 9

Alchemist Heady Topper DIPA (can) 8% 12

Featured Cocktail

2016 Old Fashioned

bookers, sugar cube, ango, orange, cherry 16

Wine By The Glass

Caymus Cabernet california 30 / 120

Wine By The Bottle (limited)

BonAnno Chardonnay california 40

Balletto Chardonnay russian river 60

Aphros Pet Nat portugal 50

Chastenay Sparkling Rosé france 50

Paix Sur Terre Vermentino california 80

APPETIZERS

Tuna Crisp tamari, wasabi, spicy mayo, crispy rice 18 (gf)

Mussels spicy garlic, grilled bread 18 (gfa)

Octopus fingerlings, chorizo, bell pepper, chimichurri 22 (gf)

Shrimp garlic & pepper sauce, arugula, grilled sourdough 16 (gfa)

Dip served hot, corn & chorizo, house fried tortillas 17 (gf)

Wings half dozen, choice: buffalo, chili garlic or chipotle bbq 16

"Shepherd's Pie" duck confit, english pea, demi, sweet potato 18 (gf)

Porchetta garlic herb stuffed pork, apple chutney, sherry 18 (gf)

Burrata prosciutto, pear, raisin, walnuts, butternut squash 20 (gf)

Housemade Ricotta Gnocchi veal, pork & beef bolognese 18

Harvest Brussels cipollini onion, bacon, pecan, maple-dijon 15 (gf)

SALADS

Bibb apple, walnut, goat cheese, champagne vin 16 (gf)

Caesar sourdough croutons, locatelli 14 (gfa)

Kale & Brussel feta, pear, maple pecan, white apricot balsamic 16 (gf)

Chicken 10 **Shrimp** 12 **Salmon** 15 **Steak** 15

ENTREES

Monkfish blackened, cauliflower, bacon & clam "chowder" 36 (gf)

Fish & Chips narragansett battered, fries, tartar, lemon 28

Salmon mushroom & shaved brussel, sherry 32 (gf)

Halibut butternut squash, honey roasted roots, chimi 44 (gf)

Burger cheddar, carm onions, house sauce, fries 23 (gfa) bacon +2

Short Rib braised, rustic mashed potatoes, kale, cauliflower 44 (gf)

Lomo Saltado skirt steak, soy, pepper, onion, potato, verde 42 (gf)

Kansas City 20oz strip, chimi, truffle-parm fries, herb aioli 55 (gf)

Milanese fried chicken cutlet, arugula salad, pecan, balsamic 28

Half Chicken mashed potatoes, carrot, mushroom pan sauce 32 (gf)

Pork Chop delicata squash, brussels, pecan, apple, andouille 36 (gf)

SIDES

Cheddar & Bacon Fingerlings | **Rustic Mashed Potatoes**
Hand-Cut Fries (Truffle & Parmesan +2) | **Gouda Mac & Cheese**

Plain Brussels | **Rainbow Carrots** | **Honey Roasted Roots**

Sherry Glazed Mushrooms | **Bacon & Kale** | **Cauliflower**

10 per, 3 for 27

Vegetarian & Vegan Menu Available Upon Request

(GF) no gluten containing ingredients (GFA) gluten can be omitted

3.5% cc processing fee. raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.