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### *small plates to share*

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<b>\$7 each or \$30 all five</b>	marinated olives
	sourdough crostini, ricotta, truffled mushrooms
	farmer's market pickled vegetables
	smoked eggplant dip, roasted garlic & goat cheese
	octopus, white beans, chorizo, tomato, paprika

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### *appetizers*

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<b>* calamari</b>	semolina, with sweet & spicy tomato chutney, cured lemon aioli - 16
<b>crispy figs</b>	gorgonzola, prosciutto, balsamic reduction - 16
<b>burrata</b>	roasted pear, brioche, endive, spiced walnuts, vincotto - 16
<b>grilled caesar</b>	little gem, sourdough crostini, white anchovies, shaved parmigiano - 15
<b>organic greens</b>	radish, rainbow carrots, piave cheese, white balsamic & basil - 14

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### *handmade pasta*

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<b>gnocchi</b>	organic "fat moon mushrooms", herbed crumbs, truffle oil, parmigiano - 26
<b>spaghetti chitarra</b>	spanish octopus, grilled corn, cherry tomato, crispy capers, olive crumbs - 28
<b>tagliatelle bolognese</b>	beef & pork ragu and shaved parmigiano - 26

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### *dinner*

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<b>* faroe island salmon</b>	parsnip & roasted garlic puree, fermented lemon & turmeric emulsion, gooseberries, black beluga lentils, radicchio - 30
<b>grilled chicken</b>	sage-marinated chicken, tuscan kale, spencer apples, fall radishes, cured orange emulsion - 26
<b>* veal milanese</b>	panko crusted, fris�ee, zucchini, sweet potato, pistachio dukkah - 31
<b>* grilled steak</b>	100% grass-fed strip loin steak, yucca fries, organic king trumpet mushrooms, riced pickled cauliflower - 32
<b>* bistro burger</b>	roasted apples, bacon, caramelized onions, blue cheese crema, homemade brioche bun, hand-cut fries, smoked paprika aioli ( <i>vegetarian impossible burger available</i> ) - \$19
<b>tasty vegan</b>	black beluga lentils, farmer's market fall vegetables, and whole grain mustard emulsion - 28

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

\*before placing your order, please inform your server if any person in your party has a food allergy

## *house cocktails- \$14*

### hemingway

\*house made spiced rum & falernum, almond, fresh pineapple concentrate, celery bitters

### el bandido

\*blanco tequila infused jalapeno, muddled cucumber, pear liqueur, lime, pear & cardamon puree

### fall fashioned

'carriage house' apple brandy, pimento dram, brown sugar, black lime, nutmeg, cinnamon, pineapple, bitters

### bistro daiquiri

plantation white rum, giffard lychee liqueur, lychee & butterfly pea flower syrup, lime juice

### gracias a mezcal

mezcal union, fresh grapefruit juice, honey, red pepper flakes, tonic bitters, chili oil

### gin thyme

\*gin lane infused with lemon thyme & coriander, angelica botanical liqueur, passion fruit, kaffir lime leaves, juniper berries, orange bitters

### fraise du bois

\*vodka infused with madagascar vanilla beans, strawberry, rooibos, suze, lemon

### faleena

el luchador blanco tequila, agavero, agave reduction, lime, salt & lime zest rim

## *new standards- \$14*

### aviation

bully boy gin, crème de violette, luxardo maraschino liqueur, lemon juice, tonic bitters

### amaretto sour

disaronno amaretto, woodford reserve bourbon, lemon juice, egg white, absinthe rinse

### vieux carre

rittenhouse rye, ansac v.s. cognac, benedictene, carpano antica, bitters

### white negroni

barr hill gin, suze gentian liqueur, lillet blanc, celery bitters

### seelbach

knob creek bourbon, ferrand dry curaçao, prosecco, psychaud's & agostura bitters

**\*all infusions are made in house\***

## *beers*

### *[draughts]*

true north 'northern haze' ipa (ma, 6.7%)- 10

sloop 'west coast juice bomb' ipa (ma, 7.2%)- 10

medusa 'duchovni' czech pilsner (ma, 5.5%)- 9

zero gravity, 'little wolf' apa (vt, 4.7%)- 9

### *[bottles/cans]*

breakside 'wanderlust' golden ipa (or, 6.2%)- 9

zero gravity 'green state' lager (vt, 4.9%)- 9

ommegang 'hennepin' saison (ny, 7.7%)- 10

allagash 'white' wheat ale (me, 5.2%)- 9

'o'haras' irish nitro stout (ireland, 4.3%)- 10

stormalong, 'legendary dry' cider (ma, 5.5%)- 9

## *wines by the glass*

### *[whites]*

bisol, jeio, prosecco- 13/46

corte pitora, pinot grigio, delle venezie- 11/41

anno unno, verdicchio, marche- 14/49

raeburn, chardonnay, russian river valley- 13/46

nicolas potel, macon-villages, france- 13/46

paul buisse, sauvignon blanc, loire valley 14/49

### *[rose]*

valenti, poesia, etna rosato- 13/46

### *[reds]*

querceto, chianti classico- 13/46

valrav, pinot noir, sonoma- 14/49

broadside, cab sauvignon, paso robles- 14/49

imma, nebbiolo, piedmont- 15/51

la linda, malbec, argentina- 13/46

paul autard, grenache blend, rhone valley- 14/49