
small plates to share

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| \$8 each or \$37 all five | marinated olives |
| | sourdough crostini, ricotta, truffled mushrooms |
| | pickled vegetables |
| | eggplant dip, roasted garlic & goat cheese |
| | octopus, white beans, chorizo, tomato, paprika |

appetizers

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|-----------------------|---|
| * calamari | semolina, with sweet & spicy tomato chutney, cured lemon aioli - 18 |
| baked polenta | gorgonzola, speck, balsamic reduction - 16 |
| crispy burrata | roasted pear, endive, spiced walnuts, vincotto - 16 |
| golden beets | pink goat cheese, roasted grapes, red watercress, beet chips - 15 |
| organic greens | radish, rainbow carrots, pecorino crotonese cheese, white balsamic & basil - 14 |

handmade pasta

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|------------------------------|--|
| gnocchi | organic "fat moon mushrooms," herbed crumbs, truffle oil, parmigiano - 28 |
| spaghetti chitarra | spanish octopus, smoked poblano, cherry tomato, crispy capers, olive crumbs - 28 |
| tagliatelle bolognese | beef & pork ragu and shaved parmigiano - 29 |

dinner

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|------------------------------|--|
| * faroe island salmon | parsnip & roasted garlic puree, fermented lemon & turmeric emulsion, gooseberries, black beluga lentils, radicchio - 30 |
| grilled chicken | sage-marinated chicken, snow peas, spencer apples, turnips, cured orange emulsion - 28 |
| * veal milanese | panko crusted, frisée, fresh pomegranate, roasted delicata squash, pistachio dukkah - 31 |
| * grilled steak | 100% grass-fed strip loin steak, yucca fries, organic king trumpet mushrooms, riced pickled cauliflower - 32 |
| * bistro burger | grass-fed beef, smoked cheddar, porcini aioli, baby watercress, homemade brioche bun, hand-cut fries (<i>vegetarian burger available</i>) - \$19 |
| tasty vegan | black beluga lentils, vegetables agrodolce, apples, watercress, whole grain mustard emulsion - 28 |

*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, walnuts, ginger, fresh pineapple concentrate, celery bitters

el bandido

*blanco tequila infused jalapeno, muddled cucumber, blood orange liqueur, lime, blood orange & lavender flower reduction

five 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

vieux carre

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

aviation

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

hot-battered scotch

timorous beastie blended scotch, butter, brown sugar, cinnamon, nutmeg, allspice

white negroni

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

paper plane

knob creek bourbon, aperol aperitif, braulio amaro, lemon juice

all infusions are made in house

beers

[draughts]

foundation brewing 'epiphany' ipa (me, 8%)- 10

mighty squirrel 'velvet moon' stout (ma, 7%)- 10

night shift 'nite lite' lager (ma, 4.3%)- 9

zero gravity 'conehead' ipa (vt, 5.7%)- 10

[bottles/cans]

victory 'golden monkey' belgian (pa, 9.5%)- 9

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

saison dupont (belgium, 6.5%)- 12

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

bud light, lager (4.2%)- 6

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

valravn, pinot noir, sonoma- 14/49

broadside, cab sauvignon, paso robles- 14/49

imma, nebbiolo, piedmont- 15/51

la linda, malbec, argentina- 13/46

château l'église saget, bordeaux blend- 13/46

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