
small plates to share

**\$7 each or
\$25 all four** marinated olives
sourdough crostini, ricotta, basil, pine nuts, olive oil
farmer's market pickled vegetables
giant peruvian beans & truffled mushrooms

appetizers

***calamari** semolina, with sweet & spicy tomato chutney, cured lemon aioli - 16
arancini smoked salmon, peas, corn crema, grilled corn & cucumber salad, chili oil - 16
burrata watermelon, heirloom tomato, mint, sourdough croutons- 15
grilled caesar little gem, sourdough crostini, white anchovies, shaved parmigiano - 15
organic greens radish, rainbow carrots, almonds, white balsamic & basil - 14

handmade pasta

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

dinner

***faroe island
salmon** ginger-celery root puree, fermented lemon & turmeric emulsion, gooseberries,
black beluga lentils, radicchio - 30
**herbed-grilled
chicken breast** farmer's market vegetable caponata, tarragon, pickled mustard seeds- 26
***veal milanese** panko crusted, frisée, zucchini, sweet potato, pistachio dukkah - 31
***grilled steak** 100% grass-fed strip loin steak, yucca fries, crispy kale, riced pickled cauliflower - 32
bistro burger pesto, heirloom tomato, fresh mozzarella, homemade brioche bun, hand-cut fries,
smoked paprika aioli - 19 (*vegetarian impossible burger available*)
tasty vegan black beluga lentils, sweet & sour summer vegetables, and pesto - 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, pimento dram, fresh
pineapple concentrate, celery bitters

bistro daiquiri

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

el bandido

*blanco tequila infused jalapeno, muddled cucumber,
grand marnier, lime, mint & cardamon reduction

al fresco

*tito's vodka infused with strawberry, blueberry, and
pineapple, calamansi, dry curaçao

gracias a mezcal

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

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 rim

new standards- \$14

pamplemousse

*basil infused gin, st. elder elderflower liqueur, fresh
grapefruit & lemon juice, tonic bitters

whiskey sour

sagamore rye, lemon juice, egg white, bitters,
absinthe rinse

caipirinha

aguaviva artisanal cachaca, muddled lime,
granulated sugar

vieux carre

rittenhouse rye, maison rouge v.s. cognac, benedictene,
carpano antica, bitters

seelbach

knob creek bourbon, ferrand dry curaçao, prosecco,
peychaud's & angostura bitters

all infusions are made in house

beers

[draughts]

small change 'whatever's cool' ipa (ma,6.2%)- 10

ipswich ale brewery 'route 101' ipa (ma, 6%)- 10

zero gravity, 'little wolf' apa (vt, 4.7%)- 8

maine beer 'prince percy' pilsner (me, 5.1%)- 10

[bottles/cans]

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

zero gravity 'green state' lager (vt, 4.9%)- 8

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

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

'o'haras' irish nitro stout (ireland, 4.3%)- 9

stormalong, 'legendary dry' cider (ma, 5.5%)- 8

wines by the glass

[whites]

bisol, jeio, prosecco- 13/46

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

moscofilero, skouras, greece- 14/49

anno unno, verdicchio, marche- 14/49

raeburn, chardonnay, russian river valley- 13/46

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

hexagonales, sauvignon blanc, loire valley 14/49

[rose]

valentino, cerasuolo d'abruzzo- 13/46

chateau de campuget, rhone, france- 13/46

[reds]

querceto, chianti classico- 13/46

valravv, pinot noir, sonoma- 14/49

broadside, cab sauvignon, paso robles- 14/49

imma, nebbiolo, piedmont- 15/51

la linda, malbec, argentina- 11/41

paul autard, grenache blend, rhone valley- 13/46