
small plates to share

**\$8 each or
\$37 all five**

marinated olives
pickled vegetables
eggplant dip, roasted garlic & goat cheese
octopus, white beans, chorizo, tomato, paprika
sourdough crostini, lardo, broccoli rabe pesto

appetizers

- * calamari** semolina, with sweet & spicy tomato chutney, cured lemon aioli - 18
- *peppered beef
carpaccio** summer black truffle coulis, crispy sun chokes, pickled lemon zest,
shaved parmigiano - 18
- 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
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handmade pasta

- 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
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dinner

- * 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,
radish, cured orange emulsion - 28
- * veal milanese** herbed-panko, arugula, cherry tomatoes, roasted delicata squash,
balsamic glaze, shaved parmigiano - 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, caramelized peppers & onions, peppered bacon, homemade
brioche bun, and hand-cut fries (*vegetarian burger available*) - \$19
- tasty vegan** black beluga lentils, vegetables agrodolce, apples,
watercress, 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, cloves,
fresh pineapple concentrate, celery bitters

el bandido

*blanco tequila infused jalapeno, muddled cucumber,
house made pear & cardamon puree, lime

west medford buck

teeling irish whiskey, lemon, spiced honey,
ginger, almond, ginger beer

bistro daiquiri

privateer new england white rum, giffard lychee
liqueur, lychee & butterfly pea flower syrup, lime juice

gracias a mezcal

mezcal artisanal morales, 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

faleena

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

fraise du bois

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

sangria rosada

nerello mascalese rose, apple brandy, luxardo
maraschino, guava nectar, ginger ale

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

caipirinha

aguaviva artisanal cachaca,
muddled lime, granulated sugar

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]

ipswich ale brewery 'route 1A' dipa (ma,8.2%)- 10

sloop brewing 'juice bomb' ipa (ny, 6.5%)- 10

small change 'little rain' apa (ma, 4.9%)- 10

kaiser 'xingu' schwarzbier (brazil, 4.6%)- 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

prestige, côtes du rhône- 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