

DINNER MENU

APPETIZERS

Local Oysters* ... Half Dozen Oysters, Mignonette, Lemon (gf, df)	22
New England Clam Chowder ... Applewood Bacon, Quahog Clams, New Potato	18
Spring Pea Soup ... Whipped Ricotta, Fava Beans, Asparagus, Wild Ramp Pesto (gf)	18
Chicory Salad ... Treviso, Endive, Blood Orange, Green Tahini, Ricotta Salata, Champagne Vinaigrette (gf)	18
Simple Salad ... Heirloom Cherry Tomatoes, Shaved Cucumber, Breakfast Radish, Zucchini (gf) (df)	12
Runner Bean Salad ... Wild Arugula, Sorrel, Shaved Zucchini, Red Onion, Narragansett Feta, Verjus (gf)	19

SMALL PLATES

Cheese Board ... Selection of Artisan New England Creameries, Seasonal Accoutrements And Crisps	18
Maine Crab Dip ... Buttered Bread Crumbs, Grilled Lemon, Seaweed Saltines (gf)	30
Short Rib Croquettes ... Smoked Tomato Crema	19
Hudson Valley Trout Mi Cuit* ... Cucumber, Radish, Buttermilk, Dill, Spruce Salt	26

ENTRÉES

Dew Drop Cabbage Steak ... Basil "Aioli," Smoked Tomato, Red Quinoa Pilaf, Toasted Garlic Crumble (gf, vg)	32
Scallop Risotto ... Dayboat Scallops, English Peas, Joyberry Farm Mushrooms (gf)	42
Arctic Char* ... Beluga Lentils, Fennel Soubise, Braised Greens, Kumquat Gastrique (gf)	34
Giannone Half Chicken ... Herbes de Provence, Marsh Hen Mill grits, Cabot cheddar, Natural jus (gf)	42
18oz Prime Bone-In New York Strip* ... Charred Broccolini, Hasselback Potato, Café de Paris Butter	65
Braised Beef Cheeks ... Buttered Swede, Creamed Kale, Meyer Lemon Gremolata (gf)	42
Prime Bavette Steak* ... Cauliflower Mash, Heirloom Cherry Tomato Jam (gf)	43
Lamb Ragu ... Spinach Cavatelli, Fava, English Peas, Asparagus, Ricotta, Parmigiano Reggiano	34
Rhode Island Blackfish ... Charred Zucchini, Butter Beans, Herbed Yogurt, Spring Onion Persillade (gf)	43



A tribute to New England's fishing heritage, Rhode Island blackfish has long been prized by coastal communities from rocky shores to working harbors. This dish celebrates the region's connection to the sea, highlighting the fresh, delicate character of a catch that has sustained generations of local fishermen.



SIDES

French Fries (v)	12	Sautéed Greens (v, gf, df)	12
Asparagus	12	Joyberry Farm Mushrooms (v,gf)	12
March Hen Mill Grits and Cabot Cheddar	12	Hasselback Potato	12
		Add American Sturgeon Caviar & Crème Fraiche Supplement ...	14

The Roots of Our Success

We believe that products that are harvested locally, using sustainable methods, not only taste better, but are environmentally responsible and beneficial to our community as a whole. Here are some local partners who have helped to contribute to this menu:

Captain Marden's Seafood, Westwood, MA
Carr's Ciderhouse, Hadley, MA

Codman Community Farm, Lincoln, MA
The Grey Barn and Farm, Chilmark, MA

Joyberry Farm, Mason, NH
Wulf's Fish, Boston, MA

Wilson Farm, Lexington, MA
Little Leaf Farms, Devens, MA

Allergy Legend: (v) vegetarian, (vg) vegan, (gf) gluten free, (df) dairy free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.