

DINNER

M E N U

A P P E T I Z E R S

Local Oysters* ... Half Dozen Oysters, Mignonette, Lemon (gf, df)	22
New England Clam Chowder ... Applewood Bacon, Quahog Clams, New Potato	18
Golden Bisque ... Butternut Squash, Pear (gf) (vg)	19
Simple Salad ... Red Onions, Sliced Carrots, Red Bell Peppers, Radish, Lemon Vinaigrette (gf) (df)	12
Burratini Salad ... Arugula, Pistachios, Burratini, Pomegranate Seeds, Red Wine Vinaigrette (gf) (v)	18
Harvest Salad ... Tuscan Kale, Seckel Pear, Sunchokes, Alpha Tolman Cheese, Maple Hazelnut Dressing	19

S M A L L P L A T E S

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
Bluefin Tuna Crudo* ... Mushroom Conserva, Calabrian Chili, Cara Cara Orange, Black Garlic Mayo	26

E N T R É E S

Cauliflower Steak ... Beet Hummus, Pimentón, Chimichurri (gf, vg)	32
Harvest Risotto ... Dayboat Scallops, Red Pepper Pesto, Mushrooms (gf)	42
Arctic Char ... Potato Pavé, Thumbelina Carrots, Heirloom Beets, Dill Crème Fraîche	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
Prime Bavette Steak* ... Cauliflower Smash, Glazed Baby Carrots (gf)	43
Autumn Gnocchi ... Duck Confit, Brussel Sprouts, Brown Butter Squash Puree, Reggiano, Pistachio Pesto	34
Georges Bank Swordfish ... Mashed Potatoes, Kalamata Olives, Bordelaise Sauce (gf)	43

The swordfish celebrates New England’s coastal heritage. As a seasonal fish found in the waters off the New England coast, it brings a strong connection to the region and its fishing traditions. The dish captures the transition into fall while highlighting the seafood that New England is known for.

S I D E S

French Fries (v)	12	Sautéed Greens (v, gf, df)	12
Broccolini	12	Joyberry Farm Mushrooms (v,gf)	12
March Hen Mill Grits and Cabot Cheddar	12	Hasselback Potato	12
Brussels Sprouts	12	Add American Sturgeon Caviar & Crème Fraîche 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	Codman Community Farm, Lincoln, MA	Joyberry Farm, Mason, NH	Wilson Farm, Lexington, MA
Carr’s Ciderhouse, Hadley, MA	The Grey Barn and Farm, Chilmark, MA	Wulf’s Fish, Boston, 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.