

DINNER

MENU

APPETIZERS

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 ... Heirloom Cherry Tomatoes, Shaved Cucumber, Breakfast Radish, Zucchini (gf) (df)	12
Harvest Salad ... Tuscan Kale, Seckel Pear, Sunchokes, Alpha Tolman Cheese, Maple Hazelnut Dressing	19
Heirloom Tomato Salad ... Charred Corn, Roasted Poblano, Stracciatella, Cilantro-Lime Dressing, Queso Cotija	18

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

ENTRÉES

Dew Drop Cabbage Steak ... Basil "Aioli," Smoked Tomato, Red Quinoa Pilaf, Toasted Garlic Crumble (gf, vg)	32
Harvest Risotto ... Dayboat Scallops, Butternut Squash, Brussels Sprouts (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 Mash, Heirloom Cherry Tomato Jam (gf)	43
Autumn Gnocchi ... Duck Confit, Brussel Sprouts, Brown Butter Squash Puree, Reggiano, Pistachio Pesto	34
Georges Bank Swordfish ... Cannellini Beans, Tuscan Kale, Chorizo, Sauce Vierge (gf)	43



A celebration of New England summer, where the coast meets the garden. Bright, rustic, and rooted in the flavors of the Northeast. Inspired by the rocky shoreline, cool Atlantic waters, and the abundance of local farms and gardens, this dish captures the essence of a New England summer: simple, seasonal, and thoughtfully prepared. Fresh and vibrant, with the honest character of coastal cooking and the warmth of a long summer day.



SIDES

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
		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.