

MENU

APPETIZERS

Simple Salad (v, gf, df) ... \$12

Little Leaf Lettuces, Cherry Tomatoes, Radish, Lemon Vinaigrette

Smoked Bluefish Pâté ... \$17

Cucumbers and Crostini

Local Daily Selection of Oysters* (gf) ... \$22

Half Dozen Oysters, Mignonette, Lemon

Sunchoke Soup (v, gf, df) ... \$17

Crème Fraîche, Dill

Cheese Board (v) ... \$18

Roasted Grapes, Honey, House-made Jam, Crackers

Maplebrook Farm Burratini (gf) ... \$18

Asparagus, Anchovy, Togarashi

ENTRÉES

Risotto (v, gf) ...\$ 28

Butternut Squash, Parmesan, Sage add Shrimp +\$8

Pan Seared Arctic Char* (qf) ... \$34

Rhubarb Shiso Salsa, Red Rice, Garlic Scapes

Pan Seared Blackback Flounder* ... \$34

Wheat Berries, Celery Root Purée, Spinach, Grapes

SIDES \$10

French Fries (v, df) Grits (v) Sautéed Greens (v, gf, df) Roasted Chicken (gf) ... \$34

Pea Greens, Joyberry Farm Mushrooms, Jus

Long Island Duck Breast* (gf) ... \$48

Seasonal Vegetables, Honey

Lamb Shank (gf, df) ... \$46

Heirloom Grits, Roasted Root Vegetables

Hanger Steak* (gf) ... \$43

Chimichurri, Red Bliss Potatoes, Spring Onions

Menu is seasonal and subject to change.

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 Joyberry Farm, Mason, NH The Grey Barn and Farm, Chilmark, MA Wilson Farm, Lexington, MA Wulf's Fish, Boston, MA Little Leaf Farms, Devens, MA

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

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

