

cheese + oysters

CHEESE BOARD	16
assorted artisanal cheeses (3), grilled crostini, sweets and savories	
*OYSTERS ON THE HALFSHELL	
grilled with lemon parsley butter (4)	14
served raw with cocktail sauce (6)	17

flatbreads

MARGHERITA	13.5
fresh mozzarella, evoo, passata di pomodoro, basil chiffonade	
with grass fed meatballs	17.5
BUFFALO CHICKEN	14
fried chicken, mozzarella, frank's red hot, scallions	
PROSCIUTTO	16
prosciutto di parma, arugula, lemon	

smaller

HAND HACKED GUACAMOLE	13.5
prepared mild, medium, or spicy	
GRILLED PROSCIUTTO WRAPPED	13
MOZZARELLA	
olive oil poached tomatoes, lemon dressed arugula, balsamic reduction	
"SCREAMING ROOSTER" ROCK SHRIMP	13
tempura batter, sriracha, napa cabbage	
STEAMED EDAMAME	10
sea salt, white miso aioli	
PAN ROASTED SHRIMP	14
seared shrimp, new orleans style, peppery butter sauce accented with herbs & dark beer, ciabatta	
TEMPURA GREEN BEANS	11
chipotle bbq & spicy ponzu dipping sauce	
ESQUITES	13.5
off-the-cobb street corn, aleppo pepper, lime aioli, queso cotija, cilantro, lime	
ARANCINI	11
warm mozzarella center, oven roasted tomato sauce, truffle essence	
MINI GRASS FED MEATBALLS	11.5
oven roasted tomato sauce, romano	
*SPICY TUNA TEMPURA	16
#1 tuna, sriracha aioli, avocado, unagi, tempura fried	

Tacos

*AHI TUNA TACOS	15
blackened rare tuna, wasabi cream, asian slaw, mae ploy chili	
PORK CARNITAS	14
pineapple pico de gallo, cilantro	

SEARED SHRIMP	16
pickled red cabbage, salsa verde, avocado	
*CARNE ASADA	17
molcajete salsa, avocado, grill charred corn, cilantro, cotija	

salads

GRILLED PEAR	13.5
great hill bleu cheese, candied pecans, sun dried cranberries, lemon vinaigrette	
KALE & QUINOA	14
baby kale, roasted corn, olive oil poached grape tomatoes, pistachio vinaigrette, fresh herbs	

larger

*AHI TUNA & SHRIMP RICE BOWL	24
sushi rice, ginger dressed greens, avocado, spicy ponzu, japanese mayo, scallions	
*RARE SEARED TUNA LOIN	26
srirachi aioli, sushi rice cake, shallot glazed spinach, miso drizzle, scallion threads, wontons	
CHICKEN PARMESAN	24
fresh breaded and pan fried, whole milk mozzarella, cavatappi, passata di pomodoro	
*MISO GLAZED SALMON	25
wasabi mashed, soy yuzu butter, scallion threads	
*HANGER STEAK	28
chimichurri, chipotle mashed, grilled asparagus, parsnip chips	
*GRASS FED BURGER	18
brioche bun, lettuce, tomato, red onion, french fries add cheese +1	
MAC & CHEESE	18
toasted garlic crumbs with buffalo chicken +3	

We are implementing a 3% Kitchen Appreciation Fee on all transactions. This allows our kitchen staff to share in the success of the restaurant and be compensated for the significant work they do in providing the best for our guests. This appreciation fee does not represent a tip, gratuity, or service charge for our front of house staff, which includes servers, runners, bussers, and bartenders.

This is completely voluntary, please ask for a manager regarding any questions, or to have it removed.

*These items are served raw or undercooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.



cocktails \$13

HONEY, I'M GOOD

TITO'S VODKA, GRAPEFRUIT, HONEY, SAGE, LEMON

PUMP UP THE JAM

SPRING 44 GIN, BLACKBERRY JAM, ROSEMARY, ELDERFLOWER, CITRUS, PROSECCO

STORM WARNING

FLOR DE CAÑA 4 YR RUM, CLOVE, MOLASSES, LIME, GINGER BEER

PINEAPPLE SKIES

MILAGRO REPOSADO TEQUILA, CAMPARI, PINEAPPLE, LIME

BOOTS WITH THE FUR

FOUR ROSES BOURBON, APPLE, GINGER, BITTERS

for sharing \$45

DRUNK IN LOVE

SPRING 44 GIN, RUBY RED GRAPEFRUIT, BASIL, AGAVE, PROSECCO

beer

NOTCH BREWING | SESSION PILS \$7

LONGTRAIL | GREEN MOUNTAIN HAZE IPA \$7

CASTLE ISLAND | WHITE \$8

BALLAST POINT | GRAPEFRUIT SCULPIN IPA \$9

FAR FROM THE TREE, MACACHUSETTS CIDER \$8

CORONA EXTRA \$6

BUD LIGHT \$5

whites & rosé 2 OZ | 6 OZ | 10 OZ | BTL

SANTA MARINA | PROSECCO 11 | 40
ITALY, NV

LAGARIA | PINOT GRIGIO 3 | 10 | 17 | 40
2019, VENETO, ITALY

RUSTENBERG, CHENIN BLANC 3 | 10 | 17 | 40
2019, WESTERN CAPE, SOUTH AFRICA

CHATEAU LA FREYNELLE | 4 | 12 | 20 | 50
BORDEAUX BLANC
2020, BORDEAUX, FRANCE

DR. FRANK | DRY RIESLING 4 | 12 | 20 | 50
2019, FINGER LAKES, NEW YORK

SEA SUN | CHARDONNAY 4 | 12 | 20 | 50
2018, CALIFORNIA

WHITEHAVEN | SAUVIGNON BLANC 4 | 13 | 22 | 55
2019, MARLBOROUGH, NEW ZEALAND

HÖPLER, GRÜNER VELTLINER 4 | 13 | 22 | 55
2020, BURGENLAND, AUSTRIA

FLEURS DE PRARIE | ROSÉ 4 | 13 | 22 | 55
2020, PROVENCE, FRANCE

reds 2 OZ | 6 OZ | 10 OZ | BTL

EL COTO | TEMPRANILLO 3 | 10 | 17 | 40
2018, RIOJA ALAVESA, SPAIN

FINCA EL ORIGEN | MALBEC 3 | 10 | 17 | 40
2019, MENDOZA, ARGENTINA

SANTA EMA | CARMENERE 3 | 10 | 17 | 40
2019, CENTRAL VALLEY, CHILE

SAN POLO | TOSCANA RUBIO 4 | 12 | 20 | 50
2019, TUSCANY, ITALY

ARTEZIN | ZINFANDEL 4 | 12 | 20 | 50
2019, MENDOCINO, CALIFORNIA

CUSUMANO | NERO D'AVOLA 4 | 12 | 20 | 50
2019, SICILY, ITALY

STRAIGHT SHOOTER | PINOT NOIR 5 | 14 | 24 | 60
2019, WILLAMETTE VALLEY, OREGON

MICHAEL POZZAN | 5 | 14 | 24 | 60
CABERNET SAUVIGNON
2018, ALEXANDER VALLEY, CALIFORNIA

MAISON L'ENVOYÉ | GAMAY NOIR 5 | 14 | 24 | 60
2018, BURGUNDY, FRANCE