

URBAN HEARTH

LAND

TSUKENE GRILLED SKEWER WITH CHICKEN HEART

rhubarb lacquer | smoked egg yolk | togarashi | \$14

CUMIN LAMB BOLOGNESE

cocoa tagliatelle | spring onion
wild mustard | holy basil | \$22

DA LAT RUBBED STEAK & MARROW

grass fed picanha | grilled radicchio | maple glazed spring parsnip
pickled mustard seed | cherry wine reduction | \$34

SEA

TARRAGON MAINE CRAB SALAD

spring pea buttermilk soup | pea tendrils
tobiko roe | squid ink tuile | \$18

SMOKED RAINBOW TROUT TARTINE

fava purée | asparagus tips | mint chimichurri | \$16

SWORDFISH SCHNITZL

new potato watercress salad | blueberry mostarda
lemon & brown butter | \$28

GARDEN

GRILLED ASPARAGUS & WHITE ANCHOVY

anchovy aioli | potato crisps | \$16

WILD MUSHROOM PARCEL

hazelnut shortbread | Prufrock cheese from Grey Barns
elderflower conserve | green strawberry | \$20

GRILLED FAVA COCONUT CURRY

winter spinach | green garlic | fermented rice noodles
coconut puffed rice praline | \$24

SWEETS

CHOCOLATE BITTER ORANGE SUNDAE

malted milk semifreddo | meletti amaro ganache
pepita pizelle | marmalade | \$12

STRAWBERRY PISTACHIO MESS

strawberry | pistachio sponge
lemon curd | candied fennel | \$12

BUTTERMILK
BISCUITS
\$4/EA

COCKTAILS

THE FORCE AWAKENS • \$14

Bar Hill gin | absinthe | Lillet Blanc
Combiert triple sec | lemon

ROGUE ONE • \$12

Shortpath ouzo | cassis
Fevertree Tonic | lemon

A NEW HOPE • \$14

Del Maguey mezcal | dark rum | campari
Benedictine | lime | mint

RETURN OF THE JEDI • \$14

Bully Boy bourbon | falernum | angelica amaro
rhubarb-guava nectar | Sri Lankan cinnamon

WINE BY THE GLASS

BUBBLES

DIBON BRUT CAVA • \$10 CATALUÑA, SPAIN

macabeo | crisp | stone fruit | oyster shell

ROSÉ

FORLORN HOPE QN SIERRA • \$16 RORICK HERITAGE VINEYARD ROSÉ 2020 • SIERRA FOOTHILLS, CA

zin, grenache | electric | cranberry | rose hips | limestone

TETE AU BOIS DORMANT ROSÉ • \$16 LOIRE, FRANCE

gamay | bright | strawberry | currant | white pepper

TRINQUE AMES DELECHENEAU ROSE • \$14 LOIRE, FRANCE 2020

malbec, gamay | bright | elderberry | stone | strawberry

WHITE

QUINTA DE RAZA AVESSO • \$12 2019 • VINHO VERDE, PORTUGAL

avesso | ripe | green apple | almond | cream

PHILIPPE TESSIER CHEVERNY BLANC • \$18 2019 • LOIRE, FRANCE

sauv blanc, chardonnay | lively | citrus peel | blossoms

RED

JÉRÔME GODON SANCERRE ROUGE • \$16 2017 • LOIRE, FRANCE

pinot noir | elegant | strawberry | violet | cedar

JOSE ANTONIO GARCIA • \$14 UNCULÍN BIERZO MENCIA 2018 • BIERZO, SPAIN

mencia | juicy | red berries | savory | slate | toast

CRAFT BEER & CIDER

SCHILLING ALEXANDR CZECH PILSNER • LITTLETON, NY • \$7

5.0% | herbal, flowers and spice, crackers

GNEISS WEISS HEFEWEIZEN • LIMERICK, ME • \$7

4.8% | refreshing, floral, banana, clove

IDLE HANDS FARMHOUSE ALE BELGIAN SAISON • MALDEN, MA • \$8

5.6% | smooth, stone fruit, bubblegum, pepper

OMMEGANG ABBEY ALE DUBBEL BELGIAN • COOPERSTOWN, NY • \$9

8.2% | rich, aromatic, fig, currant, spice

GRAFT FARM FLOR DRY TABLE CIDER • NEWBURGH, NY • \$7

6.9% | dry | tart | earthy | oak barrel aged

FIDDLEHEAD NEW ENGLAND IPA • SHELBURNE, VT • \$7

6.2% | Shelburne, VT | creamy, hop forward, citrus

LAMPLIGHTER RABBIT RABBIT • DOUBLE NE IPA • CAMBRIDGE, MA • \$8

8.5% | hop candy | passion fruit | sweet orange

MAYFLOWER BREWERY PORTER • PLYMOUTH, MA • \$7

5.2% | smooth | coffee | dark chocolate | smoke

BANDED JOLLY WOODSMAN AMERICAN STOUT • BIDDEFORD, ME • \$8

7.5% | orange, cacao, cranberry, bitter chocolate

CRAFT BEER & CIDER

SINGLE PELLEGRINO \$3
LARGE PELLEGRINO \$6
SPINDRIFT SELTZER \$4

GUS COLA \$4
FEVER TREE GINGER BEER \$4