

## SMALL PLATES

MARINATED OLIVES & PEPPER	5	3 CHEESES WITH ACCOMPANIMENTS	12 or 5/25
PISTACHIO POPCORN	5	3 CHOICES CHARCUTERIE WITH ACCOMPANIMENTS	18 or 5/27
BACON ROASTED NUTS	5	COMBO	28

## LARGE PLATES

WARM WHIPPED HERBED RICOTTA WITH HONEY, HORSERADISH, TOAST	9
SPICY BROCCOLI WITH GARLIC, PEPITA & APPLE	8
RED LENTIL HUMMUS & PITA WITH OLIVES FETA & SPRING PICKLED VEGETABLES	10
SHREDDED KALE, CABBAGE & ICEBERG SALAD, CRUSHED PEANUTS, AVOCADO & SESAME/SHERRY VINAIGRETTE	13
SOFT GIANT PRETZEL & AGED WHITE CHEDDAR FONDUE WITH WHOLE GRAIN BEER MUSTARD	12
SHRIMP COCKTAIL WITH GRIBICHE	14
BBQ CHICKEN WINGS	11
BOURBON BACON APPLE & CHEDDAR GRILL CHEESE SANDWICH	12
HOUSE ROASTED PORK CUBANO, GRUYERE, BROCCOLI RABE, PICKLES, CHIPOTLE AIOLI	14
IRISH WHISKEY CURED SALMON WITH A SAMBAL DATE SAUCE, MARINATED CUCUMBER, WATERCRESS AND TOASTED RYE	17
GREEN HARISSA BRAISED CHICKEN WITH WILD RICE LABNEH, PEAS & PEA SHOOT	16

## WINE

SPARKLING		WHITE	
NV El Xamfra Brut <i>Cava, Spain</i>	11	2015 Gobelsburg Grüner Veltliner <i>Kamptal, Austria</i>	12
<b>ROSE</b> 2015 Leitz Pinot Noir Rosé <i>Rheingau, Germany</i>	12	2014 Domaine La Piffaudière Sauvignon Blanc <i>Touraine, France</i>	12
<b>RED</b> 2015 Banshee Pinot Noir <i>Sonoma County, California</i>	13	2015 Merlin La Rouche Vineuse Chardonnay, <i>Burgandy, France</i>	13
2014 Selvepiana Chianti <i>Tuscany, Italy</i>	12		
2014 Closa Batlett Priorat <i>Catalonia, Spain</i>	14		

## COCKTAILS

IN RAINBOWS Vodka, Passionfruit, Grapefruit, Chili	13	PAPER PLANE Bourbon, Amaro Nonino, Aperol, Lemon	13
ITALIAN GREYHOUND Punt E Mes, Grapefruit, Salt	13	21ST CENTURY COCKTAIL Tequila, Creme De Cacao, Lemon, Absinthe	13
AVIATION Gin, Maraschino, Lemon, Creme De Violet	13	HEMINGWAY DAIQUIRI Rum, Lime, Maraschino, Grapefruit	13
BLOOD AND SAND Scotch, Cherry Heering, Cinzano, Orange	13		

## BEER

DRAFT		BOTTLE	
JACKS ABBY HOUSE LAGER <i>Framingham, MA</i>	7	COORS BANQUET	5
NEWBURYPORT BREWING CO. PLUM ISLAND BELGIAN WHITE <i>Newburyport, MA</i>	7	NARRAGANSETT TALL BOYS	4
ALLGASH HOPPY TABLE BEER <i>Portland, ME</i>	7	STONE DELICIOUS IPA (*gluten removed)	8
SMUTTYNOSE "FINEST KIND" IPA <i>Hampton, NH</i>	7	CLAUSTHAULER N/A	4
		<b>CIDER</b> CITIZEN CIDER	8



KITCHEN & COCKTAILS BY MATTHEW GAUDET

## BREAKFAST

<b>AVOCADO TOAST</b>	6
Avocado, lemon juice, pickled radish and sourdough	
<b>HOUSE WHISKEY CURED SALMON BAGEL</b>	10
Whipped cream cheese, capers and onions	
<b>GREEK YOGURT WITH FRESH BERRIES</b>	11
Fruit compote and granola	
<b>VANILLA BUTTERMILK BELGIAN WAFFLE</b>	14
Maple syrup, fresh berries and whipped butter	
<b>MISO GREEN VEGGIE BREAKFAST BOWL</b>	13
Poached egg, kale, spinach, quinoa, scamorza and avocado	
<b>FRESH POND BREAKFAST PANINI</b>	11
Prosciutto, egg, arugula and lemon aioli	
<b>THE CLASSIC</b>	13
Two eggs, bacon, toast and potatoes	

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## SIDES

<b>BACON</b>	4
<b>POTATO</b>	3
<b>SOFT BOILED EGG</b>	3
<b>WHISKEY CURED SALMON</b>	4
<b>AVOCADO</b>	2
<b>FETA</b>	2
<b>YOGURT</b>	4
<b>GRANOLA</b>	4
<b>FRESH BERRY COMPOTE</b>	3
<b>TOAST</b>	4

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## BEVERAGES

<b>LA COLOMBE FRESH ROASTED COFFEE</b>	4
<b>TWINING ASSORTED TEAS</b>	3
<b>ORANGE JUICE</b>	4
<b>MILK</b>	3

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