

SHARE

House Soft Pretzel
fondue, IPA mustard
add bone marrow +4
10

Bloomin' Mushroom
tempura oyster
mushroom, dippin' sauce
14

Crispy Pork Belly
watermelon, star anise
glaze, sesame
14

Fried Green Tomatoes
tomato aioli, pickled
black-eyed peas
12

SOUPS + SALADS

Daily Soup
6

Mixed Greens
seed and nut granola,
goat cheese, blackberry
vinaigrette
10

Canary Melon
ham, fig vinegar, mint
12

Bacon + Egg Salad
frisee, house smoked bacon,
poached egg, champagne
vinaigrette
12

SANDWICHES + BURGERS

Buttermilk Fried Chicken
pimento cheese, pickled
green tomatoes, bibb
lettuce, corn chow-chow
14

Falafel "Burger"
tzatziki, sprouts, hummus
12

Fried Soft Shell BLT
old bay aioli, house bacon
16

Coppersmith Burger
VT cheddar, tomato aioli,
shredded iceberg, pickle
add bacon +2
add egg +2
add bone marrow +4
16

ENTREES

Charred Corn Risotto
tomato, parmesan, basil
12

Seared + Poached Halibut
corn dumplings, sweet
onions, basil
26

Grilled Bistro Filet
duck fat potatoes, spring
greens, salsa verde
28

Smoked Pork Chop
braised VA peanuts,
collards, house bacon
22

Organic Half Chicken
braised thigh, seared
breast, confit leg, kale,
seared onions chicken jus
18

SIDES

Sauteed Greens
pecorino, garlic bread
crumbs
6

Roasted Carrots
whipped ricotta, fried sage
6

Duck Fat Potatoes
6

Grilled Asparagus
lemon, pecorino, pine nut
8

Add Poached Egg
2

KIDS

Grilled Peanut Butter
banana sandwich
6

Kids Pasta
butter, or parm, or
marinara
6

Kids Burger
salad, fruit, or fries
6

Baked Chicken Fingers
salad, fruit, or fries
6

Flatbread
salad, fruit, or fries
6

COMMUNITY BOARDS

Fried Organic Chicken Dinner
bottle of house hot sauce, biscuits with honey
butter, cole slaw, mac + cheese
18 | person

Lobster Boil
corn, potatoes, salad, clams, mussels, lemons,
drawn butter
MKT

RESERVATION + 48 HOURS NOTICE REQUIRED

SMALL	TOASTS	SALADS	MAIN	BENEDICTS	SWEETS
<p>Bombolini cinnamon sugar, vanilla creme 6</p> <p>Yogurt granola, fruit 7</p> <p>Baked Eggs avocado, lime, chilies 8</p> <p>Fried Green Tomatoes pickled black eyed peas, tomato aioli 10</p>	<p>avocado, lemon, radish 6</p> <p>crab, old bay, aioli 10</p> <p>pimento cheese, celery 6</p> <p>all three 18</p>	<p>Bacon + Egg Salad frisee, house smoked bacon, poached egg, champagne vinaigrette 12</p> <p>Summer Greens seed and nut granola, goat cheese, blackberry vinaigrette 10</p> <p>Grilled Tuna Panzanella tomato, cucumber, red onion, fried bread, champagne vinaigrette 26</p>	<p>Seasonal Frittata duck fat hash browns, mixed greens 14</p> <p>Bistro Filet + Eggs duck fat hash browns, mixed greens 22</p> <p>Shakshuka poached farm eggs, tomato-chili sauce, oregano, feta, homemade flatbread 14</p>	<p>Benedicts served on english muffin with choice of fruit, duck fat hash browns, home fries or mixed greens</p> <p>Classic house made Canadian bacon, hollandaise 14</p> <p>Virginian surryano ham, braised peanuts 14</p> <p>Nor'easter lobster, hollandaise 18</p> <p>Veggie kale or fried green tomatoes, chive hollandaise 12</p>	<p>Nutella French Toast brioche, berries, warm maple syrup 12</p> <p>Buckwheat Pancakes bruleed bananas, warm maple syrup 10</p>

***These items contain or may contain raw or undercooked products. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness**

GLOBAL STREET FARE

TRUCK 1

Carolina Mustard Wings
8

Korean BBQ Spare Ribs
scallion, sesame, kimchee
6

Grilled Kielbasa
kraut, caraway, pickled mustard seeds
8

Mexican Street Corn
lime crema, queso fresco, espelette
6

TRUCK 2

Grilled Naan
curried potato + cauliflower, mango chutney, za'atar, sprouts
6

Duck Cubano
duck confit, Swiss, yellow mustard vinaigrette, pickles
10

Steamed Bun
pork belly, pickles, unagi sauce, sesame
6

Grilled Cheese
VT cheddar, tomato, avocado
10

RAW BAR

Island Creek | Duxbury
2.5

Peter's Point | Onset
3

Moon Shoal | Barnstable
3

Wellfleet | Wellfleet
3

Little necks | Wellfleet
2

Cherry stones | Maine
2.5

Shrimp Cocktail
2.5

Ceviche
12

Half Lobster | Maine
18

BOTTLES + CANS

21st Amendment IPA - 6 (c)
21st Amendment Brewing, CA 7%

Allagash White - 7
Allagash Brewing Co., Portland ME 5%

Grapefruit Sculpin IPA - 6
Ballast Point Brewing Co., CA 7%

Tank 7 Farmhouse Ale - 8
Boulevard Brewing Co., MO 8.5%

Dogfish 60' IPA - 7
Dogfish Head Brewery, DE 6%

Downeast Cider - 6 (c)
Downeast Cider House, Boston MA 5.1%

Estrella Dura - 5
Gluten Free, Spain 5.4%

Grey Lady Witbir - 5 (c)
Cisco Brewers, Nantucket, MA 4.5%

Harpoon UFO White - 5 (c)
Harpoon Brewing, Boston MA 4.8%

Blue Point Toasted Lager - 6
Blue Point Brewing, NY 5.5%

Jack's Abby Mass Riding DIPA - 8
Jacks Abby Brewing, Framingham MA 8%

Kentucky Bourbon Ale - 8
Alltech Lexington Brewing and Distilling Co., KT 8.2%

BOTTLES + CANS

Wachusett Blueberry - 5 (c)
Wachusett Brewing Co., Westminster MA 4.5%

Yuengling Lager - 5
Yuengling Brewing, PA 4.4%

Anderson Valley Gose Ale - 6 (c)
Anderson Valley Brewing Co., CA, 4.2%

Lagunitas IPA - 6.5
Lagunitas Brewing Co., CA 6.2%

Stella Artois - 6
Belgium 5%

Dales Pale Ale - 7 (c)
Oskar Blues Brewery, CO 6.5%

USUAL SUSPECTS

Coors Light - 5

Bud 16oz - 5 (c)

Narragansett 16oz - 5 (c)

Pabst Blue Ribbon - 4 (c)

Miller High Life - 4

DRAFTS

Bud Light - 5
Anheuser-Busch, MO 4.2%

Shock Top - 6.5
Anheuser-Busch, MO 5.2%

Goose Island IPA - 6.5
Goose Island Beer Co., IL 5.9%

Sam Adams - 6.5
Boston Beer Co., Jamaica Plain, MA 4.9%

Sam Adams Seasonal - 6.5
Boston Beer Co., Jamaica Plain, MA 5.3%

Angry Orchard - 6
Boston Beer Co., OH 5%

Whales Tale - 7
Cisco Brewers, Nantucket, MA 5.6%

Jack's Abby Hoponius Union IPL - 7
Jacks Abby Brewing, Framingham MA 6.7%

Take 5 Session IPA - 6.5
Harpoon Brewing, Boston MA 4.3%

Fisherman's Pils - 7
Cape Ann Brewing Co., Ipswich MA, 5.4%

Boston Irish Stout - 6.5
Harpoon Brewing, Boston MA 4.3%

Rotating Tap - MKT
Please ask your server about our monthly rotating tap in support of local Boston charities.

BAR SNACKS

House Chex Mix
5

House Beef Jerky
5

Chili-Lime Popcorn
5

RED BY THE GLASS**Malbec**

Alta Vista, Mendoza, AR
2013
10

Pinot Noir

Mud House, Central Otago,
Otago Valley, NZ 2014
12

Côtes-du-Rhône

Louis Bernard, Villages, FR
2013
10

Venetian Blend

Allegrini Palazzo delle Torre,
Veneto, IT 2011
13

Merlot

St Francis, Sonoma Valley,
CA 2010
11

Shiraz

d'Arenberg, Stump Jump,
McLaren Vale, AU 2011
10

Cabernet Sauvignon

Veramonte, Casablanca Valley,
Chile 2013
9

RED BY THE BOTTLE**Portuguese Red**

Ramos Pinto, Duas Quintas,
Duoro, PT 2012
60

Passetoutgrains

Robert Chevillon, Burgundy,
FR 2012
70

Bourgogne Rouge

Régnard, Burgundy, FR
2013
55

Pinot Noir

Maison L'Envoye, Two
Brothers, Willamette Valley,
OR 2013
55

Pinot Noir

Truchard Vineyards,
Carneros, CA 2013
65

Barbaresco

Michele Chiarlo, Reyna,
Piedmont, IT 2012
90

Petit Sirah

Girard Winery, Napa Valley,
CA 2013
60

RED BY THE BOTTLE**Malbec**

Requerdo Wines, Mendoza,
AR 2012
60

Barbera

Pio Cesare, Piedmont, IT 2013
60

Negroamaro

Copertino Riserva, Puglia, IT 2008
40

Cabernet Sauvignon

Carpe Diem, Napa Valley, CA 2012
60

Cabernet Sauvignon

Miner Family Vineyards,
Napa Valley, CA 2012
90

ROSE BY THE BOTTLE**Domaine Ott**

Les Domanies, Côtes de
Provence, FR 2014 \$50
60

ROSE BY THE GLASS**Château Minuty Prestige**

Côtes de Provence, FR 2014
13

WHITE BY THE GLASS**Chardonnay**

Monterey Vineyard,
Monterey, CA 2013
10

Cortese di Gavi

Principessa, Piedmont, IT 2013
13

Pinot Grigio

Zonin, Delle Venezie, IT 2014
9

Pinot Blanc

Schlumberge, Les Princes
Abbés, Alsace, FR 2012
12

Sauvignon Blanc

New Harbor, Marlboro, NZ 2014
10

BUBBLES BY THE BOTTLE**Cava**

Campo Viejo, Brut Reserva,
Rioja, SP N.V.
10

Cava Rose

Poema, Brut, Penedes, SP
N.V.
9

WHITE BY THE BOTTLE**Vinho Verde**

Niepoort, Docil, PT 2013
35

Riesling

Dr Thanisch Kabinett,
Mosel-Saar-Ruwer, Germany 2012
50

Sancerre

Thomas-Labaille, Loire
Valley, FR 2014
50

Chablis

Long-Depaquit, Burgundy,
FR 2014
55

Bourgogne Blanc

Matrot, Burgundy, FR 2012
60

Chardonnay

Patz & Hall, Sonoma Coast,
CA 2013
60

BUBBLES BY THE BOTTLE**Champagne**

Laurent Perrier, Brut, FR N.V.
90

Rosé Champagne

Laurent Perrier, Cuvée Rose, FR N.V.
150

Quincy Jones

Mixing Ketel One Orange Vodka and quince fruit, vibrant and innovative libation is a tribute to the iconic producer that worked with Frank Sinatra, produced Bad and Thriller with Michael Jackson and discovered Will Smith. A graduate of Berklee College of music Quincy Jones was an innovator and philanthropist who put forward the global initiative to fight hunger, "We are the World."

Boston Side Car

Bacardi light rum, brandy, triple sec, and lime juice. Coined after the Old Mr. Boston rum that was produced at distillery at 1010 Massachusetts Ave. (1933 to 1986) which is now the City of Boston Inspectional Services Headquarters. The distillery was founded by Irwin "Red" Benjamin and Hyman C. Berkowitz and was a major employer in Boston.

'Old' Old Fashion

4 Roses bourbon, maple syrup, peach bitters with a peach wedge. May 1806, the New York Times editor wrote that there was a potent concoction of spirits, bitters, water, and sugar; it was referred to as a 'bittered sling'. By the 1860s, it was commonplace on cocktail menus with twists like orange curaçao and absinthe being added. The original concoction, referred to as an "old-fashioned" is re-imagined here.

American 75

Laurent Perrier bubbles, Hendricks gin, apricot brandy, lemon juice. Created in 1915 at the New York Bar in Paris—later Harry's New York Bar—by barman Harry MacElhone. It was said to have such a kick, it felt like being shelled with the powerful French 75mm field gun. It was popularized in America at the Stork Club in New York. Originally made with a sugar cube we use a flavored brandy.

Sazerac

Bushnell rye whiskey, absinthe (herbsaint), peychauds bitters, simple syrup. The Sazerac cocktail goes back to the 1800's when Antoine Amedee Peychaud mixed Cognac with his Peychaud bitters. In 1859 the drink was the signature drink of the Sazerac Coffee House in New Orleans, where it received its name. The exact reason for the substitution of rye whiskey for the Cognac is unclear, but the whiskey base is used today.

Hemmingway Daiquiri

Havanna white rum, lime juice, simple syrup, maraschino liqueur, grapefruit juice. It's a traditional Daiquiri (a favorite for one of America's most famed authors) with a Bohemian streak—the sugar reduced at one point and grapefruit juice and maraschino liqueur added to give a bit of depth and sweetness.

Cherry Fizz

Jim Beam bourbon, cherry syrup, lemon juice, egg white, hard cider float. The Fizz became widely popular in America between 1900 and the 1940s. Known as a hometown specialty of New Orleans, the Gin Fizz was so popular that bars would employ teams of bartenders that would take turns shaking the drinks. This is our twist on the classic using a local cider!

New England Cobbler

Rain water madeira, dark rum, simple syrup, orange slice, raspberry garnish. The Cobbler is mixed drink traditionally consisting of a base spirit, sugar and fresh fruit. It dates to around the 1830s, and made use of two items very new to people of that time - ice, and straws. The Sherry Cobbler was the original; we decided to bring this drink back but with a modern flare using Madeira.

Tommy Margarita

Petron tequila, ancho reyes, lime juice, agave syrup. This drink originated at Tommy's Bar in San Francisco in 1965 when the bartender replaced the typical orange liqueur with agave. This was widely popular twist on the classic right away and you can see a Tommy Margarita on menus all over the world. Here was give our drink some heat with the addition of liqueur made from an ancho chili.

Pick Me Up

Tito's vodka, Pimms No.1 cup, aromatic bitters, muddled cucumber, ginger beer. It has a dark-tea color with a reddish tint, and tastes subtly of spice and citrus fruit. It is often taken with "English-style" (clear and carbonated) lemonade, as well as various chopped fresh ingredients, particularly apples, cucumber. We have introduced ginger beer here as our "English lemonade" and stayed with the cucumber flavor profile.

Quincy Jones

tequila, ancho reyes, lime juice, agave syrup. This drink originated at Tommys Bar in San Francisco in 1965 when the bartender there replaced the orange liqueur with agave. This was widely accept twist on the classic right away and you can see a Tommy Margarita on menus all over the world. Here was give our drink some heat with the addition of liqueur made from an ancho chili.

Sprig

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