

SMALL

Fluke ceviche with kaffir lime salt, nuts and spices
Grilled squid and fried tentacles with Borlotti beans and vinegar peppers
Roasted littlenecks with smoky chili-nut sauce and charred scallions
Local burrata with caramelized fennel-balsamic relish
Pomegranate glazed eggplant with capers, olives and pine nuts
Avocado with green mango-tamarind-peanut chutney
Curried carrots with yogurt cheese and pickled mustard onions
Chicken livers on sesame crackers with radishes and cherries
Fried dough with parmesan, prosciutto and anchovies
Whole globe artichoke with cilantro and preserved-lemon aioli

SOUPS and SALADS

Wellfleet clam chowder with crispy pancetta
Smooth celery root and parsnip soup with maple-beet syrup
Arugula with lemon, olive oil, and parmesan
Gingered beets with soft greens, ricotta salata, and whole grain mustard
Grilled romaine and radicchio with garlic, anchovy, egg and pecorino

FLATBREADS

Rosemary, ricotta salata and sea salt
Spiced saffron mussels with leeks, garlic and parsley
Mushrooms and figs with gorgonzola, sage pesto and walnuts
Lamb sausage with eggplant, Manchego, peppers, and garlic yogurt
4-cheese with slow braised tomatoes, basil, and arugula

PLATES

Baked Rigatoni with spicy lamb ragu and provolone
Whole roasted fish with lemon grass chutney and crispy cumin potatoes
Seafood stew with mussels, squid, clams, shrimp and coconut
Local grilled lobster with pickled-artichoke aioli
Seared half chicken with burnt orange, dates, pistachios and quinoa
TRADE burger with pancetta, Vermont cheddar, and grilled onion
Grilled Pineland Farm skirt steak with fries and 540 steak sauce
Roasted herb and garlic pork loin with tuna sauce and olives

A LITTLE EXTRA

Sautéed local greens with chili flakes and garlic
Roasted squash and sweet potato gratin
Brussel sprouts with Aleppo pepper and nuts
Crispy potatoes with paprika and cumin

DESSERTS

Apple crostada with sweet cream and caramel
Blackberry fool with crisp lemon wafer
Baked Alaska with pecans, maple sorbet and cranberries
Christina's ginger ice cream with chili-chocolate sauce and pistachios
Taza chocolate budino with sea salt, rosemary and hazelnut wafer

OPEN ALL DAY M-F 11:30-1 AM

18% gratuity added for parties of 6 or more

Breadsticks available upon request

Before placing your order, please notify your server if anyone in your party has an allergy

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

TRADE