

APPETIZERS & SMALL PLATES

Local Oysters* horseradish, mignonette, cocktail sauce	2.5/each
Grilled Shrimp Tacos* chipotle cabbage, charred tomato salsa, avocado cream	4./each
Kobe Sliders* smoked onion aioli, pepper jack cheese, lettuce	4./each
Meats & Cheeses toasts, jams, olives, almonds, fruits, pickles, mustards	15.
New Orleans Style Mussels holy trinity, toasted baguette, caramelized lemon	12.
Tuna Tartare* sesame dressing, wonton chips, red ginger	14.
House Made Buffalo Chicken Wings shaved celery, blue cheese salad, ranch	11.
Crunchy Fried Calamari* cherry peppers, fresh herbs, lemon-pepper mayo	11.
Showtime Nachos Mexican crema, pickled onion, queso fresco, guacamole <i>add chorizo +2, add chicken +3, add beef +4, add shrimp +5, add lobster +6</i>	12.

SOUPS & SALADS

New England Clam Chowder applewood smoked bacon, buttered croutons, chervil	8.
Market House Salad red onion vinaigrette, tiny tomatoes, Vermont goat cheese	8.
Baby Iceberg “Wedge”* beets, bacon, buttermilk ranch, blue cheese	8.
Caesar Salad* sweet gem lettuce, crispy egg, crème fraiche, parmesan	9.
“Greek Salad” hot-house tomatoes, marinated feta, mixed olives, arugula	9.
<i>UPGRADE ANY SALAD. add chorizo +2, add chicken +3, add beef +4, add shrimp +5, add lobster +6</i>	

INDIVIDUAL PIZZAS

Pizza Margherita tomato, basil, fresh mozzarella	10.
Pizza Sicilian prosciutto, mission figs, goat cheese, fresh arugula	12.
Pizza Buffalo spicy fried chicken, caramelized onions, blue cheese	11.
Pizza Bianco* spinach, wild mushrooms, crispy egg, white truffle oil	12.
Pizza Calamari* fried calamari, hot pepper aioli, broccolini	11.

BURGERS & SANDWICHES

The Tremont Cheeseburger* thick-cut yellow cheddar, spicy fries, dill pickles	13.
The Metropolitan Blue Burger* blue cheese, bacon, tomato jam, spicy fries, dill pickles	14.
The Common Burger* fresh mozzarella, basil mayo, yellow tomato, spicy fries, dill pickles	14.
Maine Lobster Roll buttered brioche, fresh lemon, cabbage slaw	17.
Open-Faced Shrimp B.L.T.* basil mayo, shredded lettuce, thick cut onion rings	13.
Chicken Sandwich balsamic tomatoes, basil leaves, fresh mozzarella (choose grilled or buttermilk fried)	12.

MAIN ENTRÉES

Cider-Brined Pork Tenderloin mashed macomber turnip, maple-cranberry jus, arugula salad	23.
Grilled 8oz. Filet Mignon* crispy frites, béarnaise, frisée salad	28.
Signature Spit-Roasted Half Chicken potato puree, mushroom demi-glace, baby carrots	23.
Pan-Roasted Salmon* chorizo & white bean stew, wilted spinach, lobster garnish	24.
Baked Mac & Cheese wild mushrooms, truffle cream, fresh chives	16.
Grilled Rare Ahi Tuna* miso-peanut glaze, tempura asparagus, sesame steamed rice, tomato-ginger salad	26.
Pan-Seared Duck Breast* fresh rosemary fettuccine, bacon, broccolini, gremolata	23.

ON THE SIDE

Whipped Potatoes	6.	Simple Dressed Greens	3.
Crispy Frites	4.	Wilted Spinach	6.
Broccolini & Toasted Garlic	6.	Roasted Mushrooms	6.
Buttermilk Onion Rings	5.	Grilled Asparagus	6.
Chipotle Coleslaw	3.	Chorizo & White Beans	5.

YOU’LL TASTE THE DIFFERENCE:

A LOT OF LOVE GOES INTO OUR COOKING. OUR RECIPES ARE MADE FROM SCRATCH & WE ARE PROUD TO SUPPORT LOCAL FARMS TO PROVIDE YOU WITH THE FRESHEST INGREDIENTS.

**These items may be cooked to order or served raw/undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. It is the customer’s obligation to alert the server to any food allergy.*

CRAFT COCKTAILS

created by Jarek Mountain
all craft cocktails listed are 12.

- The Abby** grey goose la poire vodka, elderflower, lemon & moet bubbles
- Smoke & Dagger** ilegal mezcal, apfel, chili pepper & cinnamon, cucumber, lime & cracked black pepper
- Mint Condition** maker’s mark bourbon, mint, fresh lemon & cubed sugar
- Contradiction** belvedere vodka, green tea, ginger & fresh lemon
- Pink Drink** ketel 1 citroen vodka, fresh lime & cranberry
- Honest Decision** sailor jerry rum, allspice, fresh lime, simple & bitters
- Constant Gardener** hendrick's gin, fresh lime, cucumber & basil
- Golden Age** ron abuelo anejo rum, brown sugar & orange bitters
- Endless Summer*** patron sliver tequila, ginger, agave & house sour
- Shut The Front Door** stoli blueberi vodka, elderflower & lemonade
- Saloon Keeper's Daughter** bully boy white whiskey, amaro, lemon, tea & honey
- Maple Rye Manhattan** old overholt rye whiskey, maple liquor & maple syrup
- Spiced Sangria Roja** blended red wines, stoli-spiked apple medley & fall spices

ON THE TAP & IN THE BOTTLE

DRAFT	
Bud Light	5.00
Stella Artois	6.00
Shock Top	5.50
Kona Seasonal	6.00
Goose Island Matilda	8.00
American Red Lager	6.00
Widmer Brrr	8.00
Red Hook Long Hammer IPA	6.00
Lagunitas IPA	6.50
Guinness	6.50
BOTTLES	
Bud Light	4.00
Budweiser	4.00
Corona	5.00
Delirium Tremons	11.00
Cisco Whale’s Tale	6.00
Angry Orchard Cider	6.00
Sierra Nevada Celebration	6.00
Green Flash Hop Head Red	7.00
Left Hand Polestar Pilsner	6.00
Samuel Adams Boston Lager	6.00
Samuel Adams Seasonal	6.00
Weihenstephaner Hefeweissbier	8.00
Shipyard Pumpkinhead	6.00
Gluten-Free Bottle: Dragon’s Gold	6.00
Non-Alcoholic: O’Doul’s	5.00

TO SIP

- SPARKLING
- Moet Domain Chandon, California 10.
- NV Zonin Prosecco, Italy 9.
- WHITE
- Chardonnay, Coppola Votre Sante, California 8.
- Chardonnay, La Crema, California 10.
- Pinot Grigio, Oggi, Italy 8.
- Pinot Grigio, Masianco, Italy 10.
- Riesling, Charles Smith Kung Fu Girl, Washington 8.
- Sauvignon Blanc, New Harbor, New Zealand 8.
- Sauvignon Blanc, Tohu, New Zealand 9.
- RED
- Cabernet Sauvignon, Chateau St. Michelle, Washington 9.
- Malbec, Ave, Argentina 8.
- Merlot, Seven Falls, Washington 9.
- Merlot, Wild Horse, California 11.
- Pinot Noir, Estancia, California 10.
- Shiraz, Torprek, Australia 11.

TO SHARE

- WHITE
- Newton Red Label Chardonnay, California 52.
- Chardonnay, Jordan, California 68.
- Pinot Grigio, Maso Canali, Italy 44.
- Pinot Gris, Trimbach, France 48.
- Sauvignon Blanc, Cakebread, California 54.
- RED
- Alentejo, Adega de Borba Reserva, Portugal 52.
- Cabernet Sauvignon, Michael & David “Freak Show”, California 54.
- Malbec, Achaval Ferrer, Argentina 52.
- Merlot, SIMI, California 38.
- Pinot Noir, Hitching Post, California 56.
- Rioja, Viña Zaco, Spain 34.
- Shiraz, Shoe Fly, Australia 36.
- Syrah, Qupe, California 38.

TO CELEBRATE

- Borgo Magredo Prosecco, Italy 42.

Moet Chandon Imperial Reserve, Champagne 68.
- Veuve Clicquot, Yellow Label, Champagne 92.

Veuve Clicquot Rose, Champagne 102.

