



2 Course (diner's choice) Prix Fixe Menu | 40

3 Course Prix Fixe Menu | 55

- FIRST COURSE -

Smoked Bluefish Dip (Chef Jesse Powers)

Zesty cream cheese, lemon, grilled sourdough

Roasted Corn and Mushroom Toast (Chef Jeff Lizotte)

Pickled red onion jam, sunflower seed streusel

Soft-shell Crab (Chef Andrew Perri)

arugula and corn succotash salad, sriracha aioli, lemon vinaigrette

Classic Pasta Bolognese (Chef Billy Grant)

Rigatoni, beef, pork, veal, ricotta cheese

- ENTREEÉ -

Rustic Porchetta (Chef Jesse Powers)

Cacio e pepe polenta, broccoli rabe

Crispy Confit Chicken (Chef Jeff Lizotte)

Grilled eggplant puree, summer tomato salad

Pan Seared Branzino (Chef Andrew Perri)

wild mushroom and farro risotto, citrus beet puree, shaved fennel

Spicy Potato Curry (Chef Ashley Flagg)

Pea samosa, vadouvan sauce, shallot

- DESSERT -

Olive Oil Cake (Chef Jesse Powers)

Honey-scented marscapone, roasted peaches

Malabi (Chefs Scott Miller and Lou Fiore)

Yogurt, rosewater, strawberries, mint, pistachio

Flourless Chocolate Torte (Chef Kristin Eddy)

Bourbon, orange, creme fraiche, black pepper

Warm Oatmeal Cookie (Chef Emily Mingrone)

Sweet potato cream cheese frosting



Beverages

Sparkling Wine

Sorrio Prosecco Treviso DOC | \$14 glass | \$53 bottle

Rose

Gaeta Santa Barbara Vin Gris 2021 | \$16 glass | \$60 bottle

White

Quinta de Santiago Vinho Verde 2021 | \$9 glass | \$36 bottle

Jager Gruner Veltliner 2021 | \$13 glass | \$49 bottle

Corte Mainente Bianco Secco 2021 | \$13 glass | \$49 bottle

Pormenor Branco Douro 2020 | \$15 glass | \$57 bottle

Red

Clos de Fous "Pour Ma Gueule" Pinot Noir 2020 | \$9 glass | \$36 bottle

Fattoria di Sammontana Chianti DOCG 2020 | \$12 glass | \$45 bottle

Castello di Bagnolo Vino Rosso "Set" 2016 | \$15 glass | \$57 bottle

Jean-Francois Jacouton Syrah "A Deau Pas" 2020 | \$15 glass | \$57 bottle

Clusel-Roch "Traboules" Coteaux Du Lyonnaise 2020 | \$15 glass | \$57 bottle

Pormenor "Canuco" Tinto 2019 | \$15 glass | \$57 bottle

Beer

Hog River, Local 35 | NEIPA | Hartford, CT | APV 6.2% | \$8 16oz

UnCanny Valley | NEIPA | Burlington, VT | APV 7% | \$8 16oz

Bad Sons, Doobious | Hazy IPA | Derby, CT | APV 7.2% | \$7 16 oz

Fiddlehead Brewing, Fiddlehead IPA, Shelburne, VT | APV 6.2% | \$8 16 oz

Jack's Abby, Craft Lager | Framingham, MA | APV 5.2% | \$7 12.6 oz

Sixpoint Brewery, German Pilsner | Brooklyn, NY | APV 5.4% | \$7 12 oz

Partake Non-Alcoholic IPA | Calgary, AB | APV 0% | \$7.50 | 12oz

Mocktail of the Month – Mojito | \$10

Gift cards are available for purchase, ask your server