



LUNCH

RAW BAR

Oysters - Rotating Local Variety* • lemon, cocktail sauce • 3.50/ea

Shrimp Cocktail • tomato aioli • 4/ea

Tuna Crudo* • caper, castelvetrano olive, shallot, dill • 17

SNACKS

Marinated Beets • whipped ricotta, pine nut, orange, mish mish • 12

Pickled Fall Vegetables • olive oil whipped feta, za'atar, sardinian cracker • 12

Mother Sourdough Crostini • narragansett creamery ricotta, peach, speck, calabrian chili honey • 14

Potato Leek Suppli • guanciale jam, chive • 12

Ricotta Frittelle • honey, truffle, parm • 12

Blackbird Farm Beef Spiedini • beet labneh, pistachio, pomegranate mostarda, mint • 16

The Scotch Meatball • tomato, egg, salumi • 13

PASTAS

Bucatini • scallop, mussel, chourico, parsnip, lemon • 32

Rigatoni • hopkins southdowns lamb sausage, kabocha squash, kale, anchovy • 30

Paccheri • heirloom tomato, eggplant caponata, ricotta salata • 29

Street Corn Ravioli • calabrian chili, narragansett creamery feta, salsa bianca • 30

Garganelli • wild harmony farm pork ragú bianco, juniper, parm • 31
\$1 from each Garganelli sold will be donated to Zero Food Print to raise money for regenerative farming in Rhode Island



PLATES

Chicory Salad • local apple, great hill blue cheese, smoked walnut, concord grape vinaigrette • 17

Caesar of the Season • brussels sprouts, parmesan, breadcrumb • 16

Calamari Salad • pt. judith squid, confit potato, n'duja vinaigrette, fennel, taggiasca olive • 17

Wild Harmony Farm Pork Sausage • ward's berry turnip, maitake mushroom, apple cider jus • 30

Local Fish • zucchini, green crab bagna cauda, caper vinaigrette, ritz crumb • 32

Chicken Milanese • pesto bianco, pickled fennel, arugula, parm • 29

Short Rib Stracotto • nam prik, asian pear, kohlrabi, thai basil • 34

*This item is raw or partially cooked and can increase your risk of foodborne illness. Consumers who are especially vulnerable to foodborne illness should only eat seafood and other food from animals thoroughly cooked.

Please inform your server if you have any allergies

FREESTYLE COCKTAILS

Just Right Spritz • blood orange, prosecco, select aperitivo • 16
light, aromatic, & bright, served on the rocks in a wine glass

Bushel and a Peck • house carbonated apple celery soda, tanqueray gin, luxardo maraschino liqueur • 17
vibrant & effervescent, served over a long cube in a collins glass

Beetlejuice • rosaluna mezcal, corazon tequila blanco, beet, aperol, strega • 17
smoky, earthy, & savory, served up in a coupe

Negroni of the Season • cacao nib infused campari, contratto rosso, barr hill tomcat gin • 17
a seasonal classic, on draft & served over a big cube in a rocks glass

Black Walnut Manhattan • old overholt rye, rucolino, nocello, walnut bitters • 17
savory & full bodied, served up in a nick & nora

The Dirty Capertini • ketel one vodka, caper brine • 17
dry, briny, & punchy, served up in a nick & nora

Gilded Sage* • green river rye whiskey, amaro nonino, sage, egg white • 16
herbaceous & velvety, served up in a coupe

ZERO PROOF DRINKS

Apple Of My Eye • house carbonated apple celery soda • 12
vibrant & effervescent, served over a big cube in a rocks glass

Drop a Beet* • beet, lemon, spiced cider, cinnamon egg white • 11
velvety, earthy, & bright, served up in a coupe

Athletic Brewing Run Wild n/a IPA • 7

Athletic Brewing Upside Dawn n/a Golden Ale • 7

DRAFT

ME Oxbow "Luppolo" Italian Hazy Pilsner • 10

ME Allagash White Belgian-Style Wheat Ale • 10

RI Whalers "Rise" American Pale Ale • 7

RI Ragged Island "Tiny Truck" India Pale Ale • 8

RI Tilted Barn "Cactus" DIPA • 8

BOTTLES

MX Corona Extra • 6

WI Miller Lite • 6

ITL Menabrea Bionda Lager • 9

VT Shacksbury Cider - Classic Dry • 8

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