



DINNER

RAW BAR

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

Scallop Crudo • lardo, favetta vinaigrette, serrano chili • 18

Fluke Crudo* • caper, castelvetro olive, shallot, dill • 16

SNACKS

Shartner's Farm Carrots • pea green pesto, pine nut, n'duja • 12

Cacio e Pepe Fried Potatoes • pecorino, cracked black pepper • 9

Narragansett Creamery Burrata • green strawberry, speck, basil • 12

N'duja Suppli • fontina, rancho meladuco date, carrot • 12

Ricotta Frittelle • honey, truffle, parm • 12

Blackbird Farm Beef Tartare* • spring dug parsnip, black truffle, miso, parm • 18

The Scotch Meatball • tomato, egg, salumi • 13

PASTAS

Tonnarelli • ri littleneck, slipper snail, green garlic gremolata • 30

Beet Ravioli • poppy seed, lemon, ginger, mish-mish • 29

Maltagliati • hopkins southdowns lamb sugo, swiss chard, harissa, umbrian chickpea • 32

Leek Pansotti • mascarpone, ramp, morel • 32

Garganelli • wild harmony farm pork ragú bianco, juniper, parm • 30

PLATES

Snap Pea Salad • tahini, mint, strawberry • 15

Caesar of the Season • white asparagus, breadcrumb, parm • 16

Fried Calamari • squid ink tempura, caper, cherry pepper • 18

Hopkins Southdowns Lamb Merguez • fava bean, spring garlic labneh, harrissa • 32

Local Fish • asparagus in saor, green crab bagna cauda, sicilian caper • 32

Duck Leg Confit • japanese turnip, spigariello kale, huckleberry conserva, duck jus • 36

Beef Short Rib • swiss chard erbazzone, sunchoke, hazelnut • 32

FREESTYLE TASTING MENU

Shared Dining Experience • \$55 pp

*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 • select aperitivo, lacto strawberry, lambrusco di sorbara, club soda • 16
light, refreshing & crushable, served in a wine glass

Easy Peasy • pisco, lemon, snap pea juice, mint • 15
vibrant, fun & springy, served in a rocks glass

Jamaican Bobsled • rum, amaro montenegro, pineapple, ginger beer • 17
like an italian mule, served in a highball

Skinny Spicy Babe • corazon tequila blanco, aperol, calabrian chili, lime, salt • 17
sweet, sour, salty & spicy, served on the rocks

Sherry, Niles? • solera sherry, bordiga vermouth bianco • 16
savory & food friendly, served up

Negroni of the Season • rhubarb infused barr hill gin, campari, bitter bianco • 17
a seasonal classic, served over a big rock

Black Manhattan • four roses bourbon, rucolino, bitters • 17
bold & bittersweet, served up

ZERO PROOF DRINKS

The Toe of the Boot • bergamot, thyme, local cardamom-ginger beer • 10
herbal, citrus & refreshing, served in a highball

Twelve Grapes at Midnight • white grape, malted-juniper, lemon • 10
sweet & bright, served up

Last Catch • meyer lemon, cocoa nib-nori tea, honey • 11
savory & full-bodied, served up

Athletic Brewing Run Wild n/a IPA • 7

DRAFT

ME Oxbow, "Luppolo" Italian-Style Pilsner • 10

ME Allagash White Belgian-Style Wheat Ale • 10

VT Vermont Beer Makers "Scarlett" Red Ale • 10

RI Whalers "Rise" American Pale Ale • 7

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

RI Tilted Barn "Other One" Double India Pale Ale • 8

BOTTLES

MX Corona Extra • 6

WI Miller Lite • 6

ITL Menabrea Bionda Lager • 9