

SNACKS & SHAREABLES

- RICOTTA ^(V) 16
mishmish, honey, olive oil, sourdough toast
- STREET CORN RIBS ^(V) 14
cotija cheese, lime, chili
- SPINACH & ARTICHOKE DIP ^(V) 19
spiced corn chips, parmesan, parsley
- CHEESY GARLIC BREAD ^(V) 14
boursin fondue, parsley
- FLAME-BROILED SHISHITO PEPPERS ^(GF, V) 15
zesty yuzu aioli, aleppo chile, rice pearls, herbs
- PRETZEL BITES 15
smokey queso, bacon bits, chive
- PORK POTSTICKERS 13
hot honey, peanuts, garlic chili crisp, scallions
- CHICKEN WINGS ^(DF) 19
choice of chili lime, korean bbq or buffalo
- served with crudités and choice of bleu or ranch
- MEATBALL SLIDERS 16
everything bagel, three cheese, pomodoro, parsley
- — BAO BUNS — —
- BANG BANG SHRIMP 18
sweet chili aioli, green onions, sesame seeds
- KUNG PAO CHICKEN 17
crispy chicken, romaine, peanuts, cilantro
- SHORT RIB 20
sweet soy glaze, carrot slaw, pickled fresno peppers, micro cilantro

Please be advised that menu items may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish or shellfish. Allergy information for all menu items is available through your server. *Items marked with an asterisk are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

**An 18% gratuity will be added to parties of 8 or more.
This amount is at the discretion of management & may be adjusted on request.
Thank you for your understanding.



RAW BAR

- EAST COAST OYSTERS* ^(DF, GF) 4 EA
with mignonette & cocktail sauce
- LITTLENECK CLAMS* ^(DF, GF) 3 EA
with mignonette & cocktail sauce
- JUMBO SHRIMP COCKTAIL* ^(DF, GF) 21
classic cocktail sauce

SOUPS & SALADS

- NEW ENGLAND CLAM CHOWDER 16
smokey bacon, fresh herbs, allium oil
- FRENCH ONION SOUP 15
sourdough croutons, three cheese
- TAVERN DRY-AGED CHILI** 16
three cheese, sour cream, scallions, salt & vinegar tortilla strips
**Voted Best Chili of the 2025 Chili Challenge
- THE CAESAR ^(GF) 15
romaine hearts, parmesan crumb, chili oil, egg, lemon caesar
- add white anchovies (+3)
- “WEDGE” IT OUT 16
iceberg, bacon, bleu cheese, tomato confit, crispy onion, chive, everything bagel seed mix, bleu dressing
- HARVEST GRAIN SALAD ^(V) 21
baby arugula, bloomed raisins, candied walnuts, pickled apples, puffed grains, butternut squash, apple cider vinaigrette, three cheese spread
- ADD A PROTEIN TO ANY SALAD
- chicken 10
- steak* 15
- salmon* 18

EXTRAS

- CHARRED BROCCOLINI ^(V) 14
balsamic reduction
- ROASTED BRUSSELS SPROUTS ^(V) 15
chestnuts, pomegranate, crispy onion, yogurt
- GARLICKY WHIPPED POTATOES ^(V, GF) 12
- BAKED POTATO ^(V) 11
butter, sour cream - upgrade to “loaded” (+5)
- PIMENTO MAC & CHEESE ^(V) 12
add bacon (+5)

PLATES & HANDHELDS

- LT BURGER* 24
dry-aged smashburger, cheddar, ltop, fancy sauce, fries
make it a double patty (+8), gluten free bun (+2)
- CARNE ASADA TACOS* 32
marinated beef, charred salsa verde, cotija, cilantro rice, black beans, radish
- CRABBY PATTY BLT 29
shishito tartar sauce, pickled green tomato, bacon, romaine, fries
- SOUTHERN FRIED CHICKEN 29
half-chicken, chef's secret flour, thick-cut toast, mac & cheese, coleslaw, pickles - your choice of extra crispy or tennessee hot
- HOT PRIME RIB SANDWICH* 32
gruyere, crispy onions, horseradish cream, baby arugula, ciabatta hoagie, fries - gluten free bun (+2)
- CHICKEN RODEO SANDWICH 22
fried leeks, fontina cheese, pickled fresno, smokey bbq, poppy seed slaw, sesame seed bun, fries
- FISH ‘N’ CHIPS 28
cod nuggets, crispy potato, jalapeno tartar sauce, parsley
- ROASTED HALF-CHICKEN ^(GF) 32
butternut mash, broccolini, brown butter chicken jus
- BEEF STROGANOFF 33
braised short rib, fusilli, boursin cheese, charred pearl onion, carrots, pickled celery
- GRILLED PORK CHOP ^(GF) 35
boursin whipped potatoes, hanguk-spiced carrots, pineapple maple gastrique
- BLACKENED SALMON ^(GF) 34
winter squash succotash, charred onion, lemon-thyme gastrique

EXECUTIVE CHEF
ALEX CABRERA

V (VEGETARIAN) | VG (VEGAN)
DF (DAIRY FREE) | GF (GLUTEN FREE)

BEERS & SELTZERS

— 8 EACH —

YUENGLING GOLDEN PILSNER
SEA HAG IPA
BUD LIGHT
STELLA ARTOIS
CORONA
GUINNESS
WARSTEINER GERMAN PILSNER
ALLAGASH WHITE
SHIPYARD PUMPKINHEAD ALE
EAST ROCK LAGER
SAMUEL ADAMS SEASONAL
DOWNEAST CIDER
ATHLETIC NON-ALCOHOLIC

— 10 EACH —

COUNTERWEIGHT IPA 16oz
BACK EAST ICE CREAM MAN HAZEY IPA 16oz
CHIMAY PREMIERE
DAILY READY-TO-DRINK COCKTAILS
ask your server for the current selection

ZERO-PROOF COCKTAILS

— 8 EACH —

HOT APPLE CIDER
local apple cider, cinnamon, orange - option to spike it!
TURMERIC PINEAPPLE PUNCH
turmeric, orange, pineapple, ginger, lemon, honey
POMEGRANATE MOJITO
pom juice, lime, mint, soda water
LEMONADE STAND
available flavors: blackberry, ginger, passionfruit, cranberry

SIGNATURE COCKTAILS

— 16 EACH —

LOCK & KEY MANHATTAN
rye, dry curaçao, amaro, house mix bitters
ROSEMARY FIG SOUR
fig vodka, lime, simple, rosemary, egg white
PUMPKIN SPICE ESPRESSO
vodka, espresso, pumpkin spice syrup
CRISTALLINO
gin, italicus, dry vermouth, orange twist
HENNY 95
cognac, orange, simple, prosecco
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SEASONAL OLD FASHIONED - 18
bourbon, rosemary, cinnamon, clove, orange, lemon, vanilla, brown sugar, maple, black walnut bitters
JOHNNY SILVERHAND - 25
tequila, aperol, maraschino luxardo, habanero bitters, chocolate bitters, tajin, corona

FEATURED COCKTAILS

— 16 EACH —

PEAR MARTINI
vodka, spiced pear, lemon, pear purée, sugar
HOT TODDY
whiskey, lemon, clove, brown sugar
GOLD RUSH
bourbon, lemon, honey syrup
CODA DI LEONE
bourbon, amaro, allspice, lime
AMARO ARANCIA FIZZ
aperol, sweet vermouth, orange, prosecco, soda water
MAI TAI
rum, orange curaçao, lime juice, orgeat, dark rum
SHAKEDOWN STREET
tequila, aperol, cucumber, lemon, agave
SPECIALTY MARGARITA
*tequila, triple sec, agave, lime juice *spicy optional*
seasonal flavors: blackberry, pomegranate, cranberry, passionfruit

WINES BY THE GLASS

SPARKLING & CHAMPAGNE

PROSECCO, CAPOSALDO 15
Italy
CHAMPAGNE, MOËT ET CHANDON IMPERIAL 24
France

WHITE

PINOT GRIGIO, SANTA MARINA 12
Friuli-Venezia Giulia, Italy
SAUVIGNON BLANC, YEALANDS 12
Marlborough, New Zealand
CHARDONNAY, SAN SIMEON 15
Monterey, California
** ARNEIS, FAMIGLIA RIVETTI 16
*Piedmont, Italy - **Organic Wine*

ROSÉ

ROSÉ, CÔTÉ MAS 12
Provence, France

RED

MALBEC, PIATELLI RESERVE 12
Salta, Argentina
MERLOT, SKYFALL 12
Columbia Valley, Washington
PINOT NOIR, KEN WRIGHT 16
Willamette Valley, Oregon
CABERNET SAUVIGNON, AUSTIN 16
Paso Robles, California
MONTEPULCIANO, ZACCAGNINI 15
Abruzzo, Italy
SUPER TUSCAN, LA MAIALINA GERTRUDE 17
Tuscany, Italy

HAPPY HOUR

every Monday - Friday from 3pm - 6pm
with \$9 bites & bevs

