



Onion Focaccia *olive oil, maldon* 8

King Trumpet Mushroom Tartare *capers, truffle-dijon aioli, fingerling chips* 17

Burrata & Grilled Peaches *pickled fresno chilies, soft herbs, sourdough* 24

Jonah Crab Galette *chives, buttermilk dill sauce, trout roe, arugula, aleppo* 26

Eckerton Hill Farm Heirloom Tomato Gazpacho *mint, toasted almonds* 16

Baby Gem & Red Oak Lettuce Salad *cornbread croutons, radish, cucumber, aged cheddar, herbed ranch* 18

Hiramasa Crudo *yuzu ponzu, pickled jalapeño, marinated cucumber, rice paper** 26

Risotto Bianco *guanciale, basil-marinated strawberries, smoked balsamic, arugula* 22

Nova Scotia Halibut *snow peas, maitake mushrooms, tokyo turnips, miso emulsion* 46

Berkshire Pork Involentino *creamy calabrian chili spiced polenta, haricot verts, sour cherry mostarda* 38

Sautéed Faroe Island Salmon *broccoli rabe, eggplant purée, tomato provençal, black olive** 39

Curried Carrot Panisse *marinated peas, melted shallots, green onion salsa verde, breakfast radish* 31

Sweet Potato & Basil Lasagna *whipped ricotta, chanterelles, basil puree, arugula, pickled red onions* 34

Braised Chicken Cacciatore Ravioli *broccoli rabe, olives, grana padano, crispy skin* 19 / 30

Grilled Block Island Swordfish *corn risotto, wilted spinach, burst cherry tomatoes* 42

Grilled Angus NY Strip Steak*

sauce "diane", roasted garlic, thyme

choice of one side 59

Sautéed Summer Beans *mint, toasted almonds, bulgarian feta* 14

Jersey Corn Esquites *chipotle aioli, cotija, cilantro, lime* 13

Marinated Heirloom Tomatoes *miso aioli, furikake* 15

French Fries 10

chef/partner

Mike Price

please ask your server about our private event space

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

cocktails



mary's fig negroni 21

fig-infused gin, sipsmith sloe gin,
carpano antica, berto bitter



alpine spring 19

strawberry-infused rye, rhubarb liqueur, lillet rosé, amaro



oaxacan afternoon 19

chamomile-infused mezcal, amaro nonino, bitters



amica 19

tequila, cappelletti, lime, mint,
grapefruit, italicus, fire tincture



doctor no 18

light rum, dark rum, almond orgeat,
lime, allspice dram, pomegranate



perpetual jam 18

titos, blackberry-fennel shrub, lemon, velvet falernum



nonna's garden 18

gin, lemon-basil oleo, limoncino, prosecco



golden hour 18

bourbon, montenegro amaro, grapefruit,
lemon, velvet falernum

wines by the glass

SPARKLING & CHAMPAGNE

Prosecco, Ca' Furlan 'Cuvée Beatrice', NV, Veneto, Italy 14

Crémant d'Alsace Brut Rosé, Domaine Allimant-Laugner, NV, Alsace, France 18

WHITE

Picpoul, Gail Wines 'Doris', 2024, Sonoma Valley, California 17

Pouilly-Fumé, Nicolas Gaudry 'Les Vignes de Berge', 2023, Loire Valley, France 20

The Clam Bianco - Vernaccia di San Gimignano, Cesani, 2023, Tuscany, Italy 16

Saumur Blanc, Domaine des Sables Verts, 2023, Loire Valley, France 18

Chardonnay, La Follette 'Los Primeros', 2022, Sonoma County, California 19

SKIN CONTACT

Grillo, Di Giovanna 'Camurria', 2024, Sicily, Italy 17

ROSÉ

Côtes de Provence Rosé, Domaine Gavoty 'Grand Classique', 2024, Provence, France 16

Gamay Rosé, Folk Machine, 2024, Arroyo Seco, California 16

RED

The Mary Lane Pinot Noir, Intermission Cellars, 2023, Anderson Valley, California 19

Little Owl Rosso - Nero d'Avola & Syrah, Di Giovanna, 2022, Sambuca, Sicily 16

Nebbiolo - Valtellina Superiore, Sandro Fay 'Valgella', 2022, Lombardy, Italy 22

Cabernet Sauvignon, Gail Wines 'Doris', 2023, Sonoma Valley, California 20

beer

Ayinger, 'Brauweisse' Germany 10

Victory Prima Pilsner Pennsylvania 8

Narragansett Rhode Island 6

Downeast, 'Original Recipe' Cider Massachusetts 10

Athletic Brewing Co., Run Wild IPA, (N/A) Connecticut 7

Athletic Brewing Co., Upside Dawn Golden Ale, (N/A) Connecticut 7

Fiddlehead Hazy IPA Vermont 9