

Onion Focaccia *maldon, olive oil, aleppo* 8
with whipped ricotta, spicy balsamic roasted figs 16

Cacio e Pepe Arancini 15

Crispy Potato Dauphinoise *osetra royale caviar, sour cream, chives** 24/2pc

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

Hiramasa Crudo *concord grape ponzu, pickled jalapeño, cucumber, ginger, crispy rice paper** 22

Burrata *roasted beets, pickled pear, horseradish, soft herbs, pumpernickel* 25

Spicy Shrimp Campechana *avocado, cilantro, tortilla chips* 23

Baby Gem & Red Oak Lettuce Salad
cornbread croutons, radish, cucumber, aged cheddar, herbed ranch 19

Butternut Squash Bisque *ginger roasted pears, sage, hazelnut brown butter* 18

Braised Chicken Cacciatore *creamy calabrian chili spiced polenta, broccolini, olives* 34

Sautéed Faroe Island Salmon *brussels, tokyo turnips, miso-squash emulsion, pumpkin seeds** 38

Eggplant Lasagna a la Norma *milled tomato, basil, grana padano, arugula-frico salad* 32

New York Strip Steak Frites *roasted garlic, thyme, sauce "diane"** 62

Blistered Shishito Peppers *yuzu vinaigrette, shiso, black sesame furikake* 15

Roasted Cauliflower *vadouvan curry spiced yogurt, pickled raisins* 13

Brussels Sprouts *crispy pancetta, roasted shallot, cider agrodolce* 15

French Fries 10

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dinner specials

appetizers

Ricotta Cavatelli
chanterelles, bacon, corn, leeks,
lemon bread crumbs 26

Crispy Rhode Island Calamari Salad
creamy coriander dressing, dressed chickories,
pickled onions 21

entrees

Grilled Black Shogun Maitake
white bean purée, green onions, hazelnut gremolata 38

Nova Scotia Halibut
corn risotto, arugula, roasted cherry tomatoes 46

Grilled Swordfish
fennel purée, beluga lentils, swiss chard,
marinated red peppers, salsa negra 42

Berkshire Pork Involtino
fingerling potatoes, tuscan kale,
honeycrisp apple mostarda, madeira jus 37

chef/owner
Mike Price

chef de cuisine
Nathan Ashton

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

beverages

cocktails

mary's fig negroni 21
fig-infused gin, sloe gin, carpano antica, berto bitter

wing it 19
white rum, berto bitter, grapefruit cordial, lime

pink moon 19
blanco tequila, mezcal, grapefruit, lime, soda, tajin-rim

perpetual jam 18
vodka, concord grape shrub, orange, velvet falernum

anjou & me 19
neversink gin, pear, allspice dram, lemon, ginger beer

hazy shade of winter 21
hazelnut washed rye, amaro nonino, becherovka herbal liqueur

golden hour 18
bourbon, montenegro amaro, grapefruit, lemon, velvet falernum

mocktails 13ea

cucumber cooler
cucumber juice, lemon, ginger beer

concord grape soda
concord grape shrub, lemon, soda

chamomile-citrus soda
chamomile tea, lime, pomegranate, tonic

fortify it 5
choice of house vodka - gin - tequila

wines by the glass

SPARKLING & CHAMPAGNE

Prosecco, Ca'Furlan 'Cuvée Beatrice', NV, Veneto, Italy 15

Crémant du Jura Brut Nature, Domaine Pignier, NV, Jura, France 25

Crémant d'Alsace Brut Rosé, Domaine Allimant-Laugner, NV, Alsace, France 19

WHITE

Picpoul, Gail Wines 'Doris', 2025, Sonoma Valley, California 17

Pouilly-Fumé, Nicolas Gaudry 'Les Vignes de Berge', 2024, Loire Valley, France 21

The Clam Bianco - Vernaccia di San Gimignano, Cesani, 2024, Tuscany, Italy 18

Vouvray, Maison Foucher-Lebrun 'La Vigne des Sablons', 2024, Loire Valley, France 18

Chardonnay, Fossil & Fawn, 2025, Willamette Valley, Oregon 19

SKIN CONTACT

Trebbiano & Grechetto, Buccia Nera 'PA'RO', 2024, Tuscany, Italy 17

ROSÉ

Market Table Rosé, Grenache Blend, Tipsy Rose Wines, 2025, Napa Valley, California 17

RED

Grolleau Noir, Domaine du Pas Saint Martin 'Sous le Tilleul', 2023, Loire Valley, France 16

The Mary Lane Pinot Noir, Intermission Cellars, 2023, Anderson Valley, California 21

Little Owl Rosso - Nero d'Avola & Syrah, Di Giovanna, 2023, Sambuca, Sicily 17

Cabernet Blend, Arnot-Roberts 'Red Wine', 2023, California 24

beer

Ayinger 'Brauweisse' *Germany* 12

Threes Brewing 'Vliet' Pilsner (16oz) *Brooklyn* 14

Test Brewery IPA (16oz) *Brooklyn* 16

Phonograph Harvest 'Semi-Sweet' Cider *New York* 14

Athletic Brewing Co. 'Run Wild' IPA, (N/A) *Connecticut* 8

meet me @ the mary lane

happy hour tues - fri *at the bar & patio only*
4pm-6pm

Prosecco, Ca'Furlan 'Cuvée Beatrice', NV, Veneto, Italy 10

Sauvignon Blanc, Château Massiac, 2025, Languedoc, France 10

Méditerranée Rosé, Mas de Valériole 'Vé', 2025, Provence, France 10

Red Field Blend, Lezíria 'Tinto', NV, Tejo, Portugal 10

Narragansett 6

Cocktails 12ea

Boozy Seasonal Soda
choice of house vodka - gin - tequila

First Crush
pimms, lemon, ginger beer

Cappelletti Spritz

Caramelized Onion, Swiss & Bacon Burger 16
spicy remoulade, seeded bun
with fries 24

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beverage director Lisa Komara